

Creone of almondes: larkes flitwed potage: bes
sylvan partridge: colquhamply. egypt: rabbiton: plo
ver: stiles: panynges: a litch of bawne by the
garters.

**The feste of the coronacion of kyng Henry the
fyrst.**
The first cours.

Alenslon in broche / blanch de soye potage / pynd
boyled / lampraye poupet / garnarde / creuse / roche
fryed / crues / tartes / bzaune coustred / for lene
with the rybbe therein / a greate stoke for subtilite syt
tyng upon a grene stoke displayed with a scriptu
re in his bylle. **C. i.** Regarde Roy la droitt boy.
And. vi. signettes growynge out of the same stoke
he under his armoie with a scripture. **C. for the**
fyrst. Chenez la ley. **C. the seconde.** Gardes la roy
C. the thyrde. Hoyle de coute. **C. for the fourthe.**
Soyt banner toyt. **C. for the fythe.** Eyes pere.
for the sixte. Wet commuic. **C. Thant xiii.** Swane
nes echeone with a bylle in their mouth. **C. i.**
Noble Roy honour and Joyt.

The seconde cours.

Alyande ryalle / gelly with swannes of bzaune
therein for the kyng / and for other states congre
freshe / halybut freshe / bafe o2 molet / salmon / soles /
stos and lamprayes roste / place fryed / lampraye has
he / flaympayne / lethe lombarde / any toppes to sub
tylize with a scripture. **C. i.** All shawz plus main
teyn dicur.

The thirde cours.

Creme freshe / Dates in compoite / carpent / per the
surgon / bockys / tenche / in hach / flodores / por
pas roste / lampraye roste / Crues de eddys / menys
fryed / any / pike / dolours / colles of gold / any / any
de / for a subtilite with a scripture in their bylle.
C. i. Well. Your notable and honorable.

The feste of the Cite of Huntington at Caleys

The first cours

Curments with benyson. byande renelles / bech
mutton / signettes / capon de hach / grece / peres of
parys with a subtilite.

The seconde cours.

Celly pellet / bert / any / syne potage / peggons de
Crues / heron seltes / checons / mal / ardes de Kener
bzaune merbylle / greate tartes with a subtilite.

The thirde cours.

Colde creme. peres in syrupe potage / alenslon.
roste / byttore. peggons. partricot / rabottes. poines en
doured. friter peres o2 quynces bake wyth a mery
mayde to subtilite.

Un the fest of the coronacion of kynge Henry the
 first. **C**he first cours.

Chenyson in broche/blanket de soye potage/ pye
 boyled/ lampreye poudred/ garnarde/ trout/ roche
 fryed/ crues/ tartes/ bratons commante/ for the
 with the rybbe therein/ a greute roke for subtilye syt
 tynge vpon a grene roke displayed with a scriptu
 re in his bylle. **C**.i. garde Roy la droist boy.
 And. vi. sygnettes good bynge oute of the saune staly
 he vnder his rhyone with a scripture. **C** for the
 syth. **C**heritz la ley. **C**he seconde. **C**ardes la sy
Che thyrde. **C**oise de courte. **C** for the fourthe.
 Sout banner toyt. **C** for the fyfthe. **C**yez pere.
 for the sixte. **C**et commante. **C** for the viii. **C**uane
 nes echeone with a bylle in their mouthe. **C**.i.
 Noble Roy honour and Joye.

Che seconde cours.

Clyande ryalle/ gelly with swannes of bratone
 therein for the kynge/ and for other estates congre
 frellhe/ halybut frellhe/ bafe oz molet/ salmon/ soles/
 eles and lampreyes rolle/ place fryed/ lampreye bys
 ke/ flaympayne/ lethe lombarde/ any toppes to sub
 tylte with a scripture. **C**.i. All saunz plus main
 teyn dieux.

Che thirde cours.

Cremie frellhe/ Dates in compode/ carpes/ the
 sturgions welkys/ tunche in heat/ flodores/ poze
 pas roll/ lampreye rolle/ **C**remes de edols/ meurs
 for depays/ pte. **C**olletes/ cyrs of golde/ brislaye
 de for a subtilte with a scripture in their bylle.

C.i. Apst. Jour notablest benigne.

Un the fest of the Cite of Huntington at Coleys

Che first cours

Curmente with beynson. brande/ renelles/ beef/
 mutton/ signettes/ capon de harte grece/ peres of
 parys with a subtilte.

Che seconde cours.

Celly pellet/ bert say/ syne potage/ the grons oz
 Cranes/ heron selwes/ chekras/ malardes de Rener
 bratons merbylle/ greute tartes with a subtilte.

Che thirde cours.

Colde cremie. peres in syrupe potage/ Chenyson.
 roll. byttore. pegcons. partrix/ rabottes. pomes en
 doured. friter peres oz quynces bake wyth a mery
 mayde to subtilte.

The erle of warwiche selle unto the kynge at London.

The first cours.

Contes/ blande soye oꝝ blanke foyles potage: pyke freshe/ Lampraye poudred. a Salve of surgery on. tenche. samon freshe. halibut freshe. pyke tryed. eles a lamprayes rost. I bake mete in vrychous

The secounde cours.

Cusselle gelly. Breme of freshe water. Reger. turbot. trout. congre freshe perche. welkis meups tryed/ a chyne of Samon rost. porpas rost. Cete lainsaye bake.

The thirde cours.

Cwhyte creme gelly. greate perches. porpas freshe chyne of samon rost. loches tryed/ cerues de edo wce: wardon tryed/ pety pernus/ quenchens bake les chepyalle.

t He stallacion of Clyfforde the byllshop of london.

The first cours.

Csurmente with porpas. vyande cyprys potage

myluelle poudred/ lampraye poudred. pyke boyled halibut boyled: samon freshe: porpas rost alsche: beate creme: a hyde custarde with a cayll therin with a stuff in the cabelle of a gelly/ a the demon in the myddes brennyng: a doctoure to subtilite in a pulpyt in a clothe of grave tokerde a hode with a rolle on hye hede a theyn wyren. In vry salutacioned.

t He fest of my hyde chaunceler archbyllshop of yorke at his stallacion in yorke the yere of our lord. M. CCC. lxx.

The first cours.

Cbazone with mustarde surmente with penyss herte poured/ graut chare: scande in brasce/ Swan rost: ganet. gulle. capon de halote/ grece. heron rost: carpettes in benyson. pyke in esblade. Leche cante. ryalle fruite boyle. benyson bake. custarde. planted: chekwettes ryalle with a subtilte.

The secounde cours.

CGelly pety ryallet vyande Raisons: benyson en: brakys. petole in trappyle: Cony rost: Roo reuersed barred. lardes of benyson. partriche woodcock. plo: uer. good wyttis: reed shank. yarrowe helpes knot tes. ore eyen. breme in purpulle: leche cyres: fruy: ter naphyne. carte in molhe. chatothe. diuers ryall

¶ The thirde cours.

¶ Blande soze/dates in confetis / neng bert / byt
turt rost. curlew rost. felande rost. coyloz rost / ~~de~~
grit rost. cabettis souhers. quayles rost. pomers
bert. greate quayles rost. daltreles rost. merynut
rost. greas berdis rost. larkes rost. sparowes rost /
fresshe shurgyon. leche blaunche / fruyters Cryspe.
quince bake. rosettes fionysshed: chamelettes with
a subtilite.

¶ Wyntis coursis. Le pyyme fest

¶ Wynt. tartes. Blande bysses. cony rost vnger
subtlyte / bruct de almayne: selwe lombarde / beny
son rost / egyptes rost / pegyons rost. partriche rost
colopes rost. cabettes rost: quayles rost. larkes rost
payne puff. perche gelly / longe fruytes. Angeres.
subtilte.

¶ Le secounde feste.

¶ Wenyson with furmente / potage byande byllez
chef de synglere / grosse chare. sygnettes rost / pykes
byande in past / custarde lombarde / vngeres subtil
te / gelly / blande soze / porcelle rost: kyd rost / pegy
ons endourez.

¶ Le tercius feste.

¶ Wenyson in furmente / potage byande byllez by

grys le / chef de parre / grosse chare / sygnettes rost
pyke / custarde / vnges subtilte / vnges potage / selwe
gelly / vnges potage / selwe / benyson rost / porcelle rost /
de rost / pull endourez / benyson / benyson / benyson
sed / cony rost / vnges subtilte / vnges potage / bruct de
almayne / selwe lombarde / benyson rost / egyptes
gyons rost / perche rost / colombes rost / cabettes rost /
quayles rost / larkes rost / partriche gelly / longe fruy
tes. vnges subtilte.

¶ Le pyyme feste.

¶ Wenyson in furmente / byande byllez / grosse cha
re / chef de synglere / capon de hant grece / sygnettes
rost / heron rost / felande rost / grant tartes / vnges
subtlyte / byande in egre douce blanche soze / por
celle rost / curlew rost / cony rost / egyptes rost / beny
son rost / pegyons rost / fartolles / grande custarde
blaunche byatone / fruytes vnges subtilte / dates in
compos / byolles / byatone rost / partriche rost / peg
yons rost / endourez / quayles plomes / grande ope
yen / pull endourez / cabettes / larkes byatone by
sed / fruyters / domettes in past / vnges subtilte.

¶ Le secounde feste.

¶ Wenyson in furmente / byande byllez / grosse cha
re / chef de synglere / sygnettes / capon de hant grece
felande rost / pyke in byatone / custarde / vnges subtilte

gelle/brande cyelle/poyelle rois/raues rois/ cony
 col/ bytturs rois/peppyn rois/tenche/tartes/blanc
 che/haune/bug/brande de paille/bug/ subtylte/
 peres in syrups/bradon/carle hoes/pactryche/rabet
 tes/larhes/bug/brande de pail/doucettis/rois lom
 barde/fruyters/anguyll rois/bug/ subtylte.

¶ Le tiercius feste.

¶ Booze enuchprede/blamangis potage/boze hede
 arned/grete becf and mettow/ swanne/capon/ bra
 gon a cussarde/venyson in furmente/maimene pota
 ge/grete tartes/pygge a bele/brakne fryen/cony a
 selande/bozes hede gylt/creme boyled/peres in syru
 pe/perce pernellcarabettes/pactryche/woodcockys/
 shytes/plouers/quayles/larhes/longe fryters/pa
 triche gyltes/chekens roasted/bug/ potage bynde/pe
 stelles in cresses/swanne/cony/lesche/custarde/gelly
 lambe/venyson/heron/venyson bake/cold bake me
 tes/fruyters/peres in syrups/mullewes/rabbettis/
 quayles grete byrdes/larhes/lesche payne puf/col
 de hade metes antlopes/fruyters.

¶ The fyrst cours.

¶ Wyfe to potage/bacone herpunge/grene sylthe/salt
 elyphentelthe/bake metes.

¶ The secoude cours.

¶ Potage/boze/bratande/col/ swanne/boze
 rches/rois/raues/rois/raues/rois

¶ The seruice for the moneth of January.

¶ Brakne and mustard/nombles of potage/pet
 les of porke a swanne/mortus to potage/pygge
 pelicelambe/cony/bytture for a lobbe/ducettis/
 fruyters of apples.

¶ And euer for houtholte to the same moneth.

¶ Furmente to potage with venyson/beef/mettow
 swanne a pygge/mortus to potage/tele/lambe/
 cony/wildfowle/birdes/and fruyters.

¶ In the moneth of february.

¶ Brakne and mustard/grete becf/petys of po
 ke/swanne/lambe/venyson/beef/pyggon/pactry
 che/quayles/tansy/fruyters/wallers/and ceter
 wyne.

¶ The first cours.

¶ Brakne and mustard/nombles to potage/beef
 pestelles of porke in syrups/capon a leche/mortus
 to potage/lambe/cony/blitture/woodcocke/lesche
 bake metes/than selles/tansy/finale birdes/bake
 quynce/peres a apples with blancher powder.

Sauces: apper for rost beef: garbage / moutelles in shal-
 les / moutelles in brothe pyke in brase / conys in malard
 of hene in reuy / pyke in galentyne / pyke in soupes /
 tenche in reuy / lopynges on fyfthe dayes / catwelle of
 Almondes / Dyle soupes / to make charbe wardon
 ryle / woytes / canebens / another canebens / canebens
 with bacon / buttered woytes / haper of powder / gost
 in woytes / pyke & fles in ballote brothe / furniente
 with poppas / Jusfalle / Loblaunders of chye colours /
 greuell enforced / chaudioun for saunon / Cobben / ke-
 lyng: letche penone / selete in galentyne / nombles
 of poppas of other fyfthe / chaudioun of pygges fere /
 buet of lombardy / buet of spayne / buet rose / stued
 in alardes / stued lombard / stued colopes / Buet
 Buisbayne / Buet of kyddes / Blaunche buet sau-
 ce Sayrmet : kyddes selwed : selwed partre / a
 lobwed beef pyke in sauce. Turbot rost in sauce / sa-
 mon rost in sauce. breme in comfet. Blakone ryall:
 blanchie bzatone: layde mylke ptes in compost:
 furniente / anydon / conys in graue / chikens in ke-
 tyne / bianche de cypres: moztus of fleshe blanchie
 wanger of fleshe / chaudioun for swanne / nombles
 an other nombles / charlet / charlet coloured / Jusfelle
 Buet de Almondes: Blanke de fyre. Buknards
 rose. ledlades / blaunched moztus / peppons stued
 soupes doxey / greuell dalmonde / Jontes dalmonde
 catwelle dalmonde / R. A. S. Ryle / catwelle fer-
 ry / Rap: mylke rost / Potage of welkes / Potage
 of oysters / sauce Syuces / Compost / blanke manger

of fyfthe moztus of fyfthe: pisse de almondes: aco-
 less greuell deparche / conys in reuy: haper in reuy
 haper in selwe: haper in alboture: haper in par-
 doles: hennens in bryet: chikens in brothe: chikens
 in catwelle: to boyle. selunde of partre: rost in sea-
 we: hennens in grauy: capons in couer: hennens in
 gancelle: lampage in bryet: lampage in galynty-
 ne: tenche in grauy: chaudioun de boyle: capon in cal-
 solont: mon any: lange de beef: rape of fleshe a fyg-
 ge: pomes moled: pygges haper: stuant heimeles:
 hours: pomes thalsetis on fyfthe dayes: lampage
 bake: appelmose: charlet: ratones: hadiote in reuy
 tenche in gelly.

¶ Here endeth the kalender of the booke of Cokery:
 And here begynneth the makinge.

¶ Potage for somer season.

Take selettes of porke and of beke wel be-
 ten in a mortar calve / and in the bepyng alaye
 thy fleshe with egges: thanne take of the flesch in
 a fayre bessel and put therto powder of clothes pou-
 der of paper & salte / colour it with saffron & melle
 it well togydet thanne make therof small pylottes
 and put theym in the panne with water boylpyng
 on the fyre / & whan they be well boyled put theym
 in a fayre bessel / thanne take almonde mylke and
 with broth of fleshe beef & put it in to a fayre potte

do therto clothes maces pynns rayfyns of coparis
a gruger mynnd grete: than sette the pottes on the
fyre a fyre it well togyder a put the pylottes in the
pottes a lete theyn haue one boyle or two a colore
it catwell helwe and salte it and serue it.

¶ For to make Buknade.

¶ To make Buknader take boie sinalle chopped a
bols perboyle: than gyder by the flesshe and cleme
le the brothe through a streynet a putte it in a pot. a
sette it on the fyre a put therto onyons mynnd and
pouder of peper pouder of cloves a canell a whan
it boyleth put in the flesshe: than take calve polkes
of egges in a bolle a caste therto of the hote brothe a
medle it well togyder and in the settinge dovre put
in the eggis a fyre it togyder and gyue it a lytell co
lour of saffron and salte it and serue it.

¶ For to make charmerchande.

¶ To make charmerchander: Take costes of mot
ten chopped and putte theyn in a sayre potte and
sette it vpon the fyre with cleane water and boyle it
weller and thanne take percelly and sage and bete it
in a morter with brede and dralwe it vypp with the
brothe and put it in the potte with the flesshe fles
she and lette it boyle well togyder: and salte it and
serue it.

¶ For to make Juselle syngle.

¶ To make Juselle syngle: take the brothe of
fleshe and sette it on the fyre in a potte do therto sa
ge leues broken in two or in thre pces and percelly
and colour thy blorhet than take eggis and grated
brede a medle theyn togyder: and whan the potte
boyleth put the comande to the brothe a salte it and
fyre it tyll it crudder and whan it cruddeth gadit it
togyder with a stomer and alape it with a lytell ale
and salte it and serue it.

¶ For to make Courmyne.

¶ To make Courmyne take almonde mylke a set it
on the fyre: than take amydon that is stept and put
therto poudre of comyne and lete it bolle well a stur
it and put therto suger or hony and colour it with
safron and than salt it and lete it betennynge and
if ye wyl haue it standynge take calve polkes of eg
ges well beten and put it in the potte at the settinge
ge dolone and lette it in dillhes and cast on a bregge
made wythe harde polkes of eggis suger mynnd
gynger clothes maces a serue it.

¶ For to make Chchyns in sauce.

¶ To make Chchyns in sauce: take chchyns and
choppe theyn for comons: but for a lorde take hoo
b ii

le chekyns and boyle them in swete broth of beaf
with a quantyte of wyne/ and whan they be nygh
ynough take oute the chekyns and bete egges in a
morter with sage and perryll and lay it with wy-
ne & dialwe it throughe a streyner & put therto pou-
der of cloves an ounce of sugar an ounce of canelle/ &
a lytell hyngler & colour it with saffron and salte it
than couche the chekyns in disshes and put the syr-
up above and serue it.

¶ For to make chekyns in Wyse.

¶ To make chekyns in Wyse/ take smale chekyns
chopped and boyle them in swete broth and wy-
ne & putte therto perryll & sage & powder of peper &
graynes & colour it with saffron/ than take whyte of
egges and als dialwen throughe a clothe & put therto
& stre it well togyder/ & put therto an ounce of gyng-
er/ and whan it begynneth to boyle set it fro the fy-
re and letue it.

¶ For to make chekyns in hyrtene.

¶ To make chekyns in hyrtene/ take .iiii. pounde
of almondes & make a gode thicke mylke with swe-
te broth & put it in to a pottle & putte therto cloves
macis sugar & prynces hole & lette it boyle tyll it be
hangyng & put therto an ounce of gynger with wyne
gre & put it in the pottle/ than take halfe chekyns for

a comone & for a lord take hole chekyns and boyle
them a lytel & pul of the shynne & seye them in swe-
te grece than couge them in large disshes & put on
the sugar & gynger and the syrre & serue it.

¶ For to make smale Jontes.

¶ To make smale Jontes/ take dryerse scuptes &
boyle them in fayre water/ than bette them small &
bete them in a mortar/ than take of the stalkes & pres-
se out the water/ than put them in a pot with swete
broth & alaye the pot with brede & set the pos on the
fyre & let it boyle and salte it & serue it.

¶ For to make Charlet forced.

¶ To make Charlet forced/ take colde mylke & pol-
les of egges dialwen throughe a streyner & bete it to
gyder/ than take fresh peche smale belven and call
all togyder in a pan & colour it with saffron & lette it
boyle tyll it be well crubbe/ than take it up & laye it
in a clothe upon a board & presse out the wyter/ than
take mylke of almondes or colde creme and sette it
to the fyre and putte therto sugar and colour it bepe
with saffron/ than seche out the crubbe and couche
it in disshes and poure on the syrre and sugar & cal-
nell and serue it.

¶ For to make Ala bodde de motton.

C To make Alaloder to motton/ take the legge of motton and boyle it tyll it be tender by it selfe/ and when it is soden braye the flesshe in a mortar a day it with the same brothe & put therto powder of cloves powder of canelle and colour it with saffron and salt it and boyle it and serue it.

C For to make Alaloder de beef.

C To make Alaloder de beef take the clodde of beef and make leches of a span longe/ than take pices ly and helve it smale with shepe talbe & take powder of peper & canelle and medle it al togyder & call therto salte & couche one leche with fawe yolkes of egges & rolle vp the leche and pryke them close & put them on a smale broche & roste them vp and serue them in a gode syrupe.

C For to make longe de beef.

C To make longe de beef take ope tonges & shrape them & washe them withan leche then thynne than take battis smale mynced & yolkes crommed smale onyons mynced/ smale rayshens of corans peely yslope tyne sauerpit & a quantyte of sage & a quantyte of powder milled than powder of peper & salt it and stut the leche therewith & roll them togyde & boyle them in swete broth tyll the lycour be boyled in/ than make a syrupe with wyne & of the same custe & boyle

it vp and colour it with saffron and put therto a quantyte of hyngre & salt it and serue it.

C For to make spuly for soupers.

C To make spuly for soupers take small chikyna chapped and boyle them in gode broth of beef and wyne & cast therto cloves maced pynnes perely ylope & sage/ and put therto other peper & graynes of parys & dralve a certayn yolkes of egg throughe a streyner and put therto an ounce of ginger and put all togyder in to a pottle with the chikyns and lette them boyle togyder and at the fyrt boyle let them from the fyre and serue it.

C For to make yonge passene.

C To make yonge passene take a yboule your passene in water tha gader them vp/ than take the one halfe & set it on the fyre with gode broth of beef and bray the remenant in a mortar with peccary yslope brabe & dralve it vp in a streyner & put it in the pottle with the other passene & let them boyle togyder and serue them furth with beyrron.

C For to make yonge passene ryall.

C To make yonge passene ryall take and perboyle your passene & bray the one halfe in a mortar with

peizely myntys and byede and in the brayuge alay
them with almonde make a put the couy in the pot
with the remenast of the pessene a boyle it al togry-
der/put thereto suger by hony a colour it with saffron
a the pot be of foure galons put thereto. xii. yolkes of
egges rawe/ a in the settynge do wne styre it well a
saite it and let the pessene be rennyuge and. serue it
furth with a lytell suger cast thereon.

For to make Creme boyle.

To make Creme boyle/take colde creme and the
yolkes of egges clene draywen a wel beeten a boyle
it by that it be standynge and put thereto suger and
colour it with saffron and salt it and leske it in dys-
shes and plante therein floures of Bozage and ser-
ue it.

To make Mon amy.

To make mon amy/take and boyle colde creme
and when it is boyled sette it a syde and lette it kele
than take colde wundes a messe oute the wolyer and
braye them in a morter and cast them into the pott
to the creme and boyle it al togider put thereto suger
or hony a may butter and colour it with saffron
and in the settynge do wne put yolkes of egges wel
beeten and in a way the bregne a lette the potage be
standynge than leske it in dysshes and plante there

in floures of byolatte and serue it.

For to make caldwelle ferry.

To make caldwelle ferry/take clene yolkes of
egges well beeten/and in the berynge do a way the
scimes than put them in a pott with floure wyne
a styre it well togider a alay it with bybbs of
payne mayue sept in floure wyne a boyle it a putte
suger thereto a colour it with saffron and salt it/ a
at the first boyle sette of the pott/ thanne dress it in
leskes thre or foure leskes in a dishe and cast on su-
ger and serue it.

For to make caldwelle ferryys.

To make caldwelle ferryys. take hennys or Co-
nyes perboyled a choppe theym/ a cast theym in to
the pott with scall the byrde of berf/ than sette it to
the fyre and put thereto cloves and maces myrnes
and cayfyns of coran/ and putte thereto a itell wy-
ne a colour it with saffron/ and if it be to. x. mess
take. xii. egges well beeten/ and do alwaye the stey-
ne: than take sanders/ or canelle metled with some
licoure and drawe it thorough a clothe and put it in
to the pott: putt thereto halfe a pounde of powder of
gynger at the settynge do wne and styre it well to-
gider/ and make the potage crinyuge and sendel
hangynge and serue it.

¶ For to make lumps of chere.

¶ To make lumps of chere. Take almonde mylke made with frellhe brothe and sette it to the fyre too boyle cast thereto dolles makes pynnes raylons of roians gynger mynow a pence of sugar and in the settinge bolde put thereto bingere aloice with powder of gynger / than take frellhe bryalline of a boox boylid and cutte it pnce male in bryde w / in lengthe a put it in the pottle / and styre it togeden & late it be runnyng and salt it and serue it.

¶ For to make Murre.

¶ To make Murre. Take almonde mylke made with gode frellhe brothe and put it in the pottle put thereto frellhe porke boyled o2 the bryalline of Capon brayed in a moister do thereto saffron & sanders and powder of geynes & boyle all togeder / and thynke it with flour of ryse so that it be standyng & at the settinge bolde put thereto flour of runcle medled with byneger & put thereto sugar & powder of gynger and styre it togeder than lette it in distyller / and strawe on reed male and serue it.

¶ For to make Barles.

¶ To make Barles. take the creme of almondes & sette it to the fyre and thynke it with flour of ryse

and put thereto sugar o2 honey and boyle it all togeder & styre it well & colour it with saffron and sanders than lette it in distyller and serue it.

¶ For to make Juselle enforced.

¶ To make Juselle enforced: take good capones brothe withoute herbes & sette it on the fyre in a pot o2 a painne & late theryn boyle a in the boylage cast thereto egges & saffron and make it to be a gode crubbe: than take it up and couche it in a dene cloth on a boode & presse oute the brothe & drene it in laces in the manner of charcotez & cast the laces in the syrop & and strawe on the same drage that thou dyd upon the charcote.

¶ For to make lette lozre.

¶ To make lette lozre. take colbe mylke & egg / & make thern togeder & palle thern & late thern and thou drad the Juselle & make the same drage that thou made to the Juselle and serue it in the same maner.

¶ To make caldell runnyng.

¶ To make caldell runnyng: take fowre loynes o2 a'e take sene yolkes of Egges well beaten: and medle the egges and the alstoged & put them in a

potte and set them on the fyre: put thereto sugar sale
a lict salton: & styre it well at the boyllinge: and
late it nat quayle: but when it boyle take of the pot
and dreße it in disshes & cast on powder of gyngre: &
serue it.

To make potage of ynde.

To make potage of ynde: take veruage or other
fibre wyne & almondes & make a gode mylke put
thereto powder of doboes & sugar & late them boyle &
thicke it with flour of ryse & colour it with saffron
& make the potage standinge & in the settinge do be-
ne take ynde that longe to potage & bere it in a more
than gader by the powder & tynge it with wyne and
cast it in the potte and salt it & serue.

To make toynsole

To make toynsole: Take almondes mylke made
with veruage or with other fibre wyne: and set it
on the fyre to boyle & cast thereto sugar or honny and
make it standinge with flour of ryse: than sette it
bo to nyc and take blew toynsole & dyp it in wyne so
that the wyne may take colour: & colour the pota-
ge and dreße it vp in disshes and serue it for the one
less the blew & another whyte.

To make garnade.

To make garnade: take almonde mylke made
with veruage & cast thereto sugar & gyngre & veru-
age and late it boyle well so that it be standinge:
& but it be thicke take the flour of ryse or the bran-
ne of a capon dyed in a mylte and take ryse & boyl-
ed and scumpe them with the Jus of pomogran-
tes & cast it in to the potte and styre it well together
and put thereto water of flowers and colour it with
toynsole and serue it.

To make buet be almayne

for x. melle.

To make buet be almayne for x. melle: take the
mylke of thre pounde of almondes: & make it
be biothe of beef and put it in a potte and sette it on
the fyre and put thereto conyes perboyled & chopped
& rybbes of porke chopped or in stede of conyes take
malardes and sette them boyle together and ma-
ke the potage runyng and put thereto doboes ma-
ces priunes and sayfyns of corans ginger cayenne
and sugre myxed and ourens perboyled in water
and colour the potage with saffron & late it & than
take alkened fressh in grece and putte thereto in the
settinge do to nyc powder of gyngre myxed with wy-
ner and serue it.

To make buet sayfynne

for x. melle.

¶ To make Quett sayr yn for .j. melle. take goode
 flesch of beef and boyle a lette is on the fyre to boyle
 put therto clothes maces prynces rayfyns of coras
 luges & gynger mynced and alape thy potage with
 chippes of brade stopt in wyne & drabbe it with elbe
 to boyle then take cony perboylen & choppe them
 up rabbitis hole for a lorde & cast them in to the same
 pottis. And for a lorde take squerelles in the fiede of
 rabbitis a colour it with saffron and sautres putte
 therto a lytel bynegre and pouder of canell drabben
 with wyne & in the settinge do done put therto pou
 der of gynger & lete thy potage be raiynge & salte
 it and for a lorde serue a hole cony with a partryche
 as a dishe of els rabbitis & partryches in a dishe to
 gyde and serue it.

¶ For to make syrupe for stokfyshe fryed.

¶ To make syrupe for stokfyshe fryed. take the
 mylke of rawe almondes made with rede wyne &
 put it in the potage thanne take onyons perboylen
 and mynced and put therto and sette it boyle & put
 therto a quantyte of maluersye and oyle and cast in
 suger and pouder of gynger and rayfyns and salte
 and thanne take youre fryed stokfyshe and couche
 it in dyshes and poure on the syrupe and soo serue
 it.

¶ For to make lesche trees.

¶ To make lesche trees. take Londona rashes
 dyas boyled a lette them in a mortar & drabe them
 up with maluersye & take harde yolles & well be chyle
 & bray them together & alape them with maluersye yolk
 in the braynge & drabe it up with maluersye & put it
 to the fruyte and put therto suger and pouder of ca
 nell a colour it with saffron & made it well togeder
 thanne couche thy commande in. make rashes / and
 sette them in an oven to bake. and when they
 be celsyn serue them.

¶ For to make goole in perry.

¶ To make goole in perry. take a goole and spate
 hyr and well the hir than pouder hir & late hir lye al
 nyght and on the mo. orde well the hir clene & chape
 hir and put the fleshe in the pottis with flesch broth
 and sette it to the fyre than take leke wyhte & bray
 it in a mortar and in the braynge cast therto oteinc
 le and cast it in the pottis & late it boyle and colour it
 with saffron & salt it and serue it.

¶ For to make goole in hothepot.

¶ To make goole in hothepot. take a goole & rost
 hym and choppe hym and put hym in the pottis w
 fleshe broth & do therto onyons mynced pouder of
 peper clothes maces prynces & rayfyns of corans
 & alape thy potage with brade drabben with wyne

¶ make thy potage hangynge & late it boyle well / & colour it with saffron & sanders & salt it & serue it.

¶ For to make malardes in selwe.

¶ To make malardes in selwe / take malardes chopped & boyle them in frellhe brothe & call thereto clovys maces pruyues sugar and onyons myneed / than alaye thy pot with chippes of brede beate wix wyth wyne & put therto powder of peper & late it boyle / & colour it with saffron & sanders & salt it & in the settinge do wne do therto a lytel wyneger & serue it.

¶ For to make fyllhe potage in egre douce

¶ To make fyllhe potage in egre douce. Take Roxches cleire skaled and wasshe them & fye them / colle than take datis rayfyns of corans & chippes of bres be beten togeder in a moxer than dralwe bp thy ro-mande with rede wyne & sette it to the fyre to boyle / le put therto powder of peper clovys & pruyues sliced whyte in oyle & r. plyn of corans cypres & coloure thy potage with saffron & salt it / & in the settinge do wne putt therto a lytell wyneger that is medled with canelle and gynger / than couche thy fyllhe in dyllhes & poure on thy syrupe and serue it forth in the same maner ye may serue loches.

¶ For to make tenche in celyke.

¶ To make tenche in celyke / take tenche cut in redde wyne and put it in a pot / than take suger rayfyns of corans clovys & chippes of brede & alaye them in a moxer & dralwe in wyth the same wyne and set it on the fyre in a cleire pinte & late it boyle & put therto powder of graynes colour it with saffron & with sanders & in the settinge do wne do therto hergys & powder of gynger / canelle than take tenches cut hanginge by the skynne and boyle them and couche them in dyllhes & poure on that syrupe & serue them forth to your fourtyne.

¶ To make charlet counterfete of fyllhe:

¶ To make charlet counterfete of fyllhe: Take almonde mylke made with conger broth or wate / than take codlynge haddokis & thornbak lobes & pyll of the skyn & pyke oute the bones thanne breke the fillhe in a streyner & put it in to the potte with a quantite of the same mylke & boyle the mylke & the fillhe togeder til it be thicke & stre it well & put ther to suger & colour it wth saffron & in the settinge do wne put therto a litell wynegre to make it crubbe / thi lay it in a cloth upon a boarde & presse oute the whey and couche thy cruddes in leskes / & colouche them in dyllhes / thanne make a good syrupe of almonde mylke suger and wyne and colour it with saffron & poure it on the leskes & cast on pound of gynger medled with suger and sanders & serue it.

¶ For to make a salt lamprey fresh in a night.

¶ To make a salt lamprey fresh in a night: take a mofte yong lamprey in leke water: if you wylle a fape hym in leke water and with drales of ale a night or talle: on the morowe boyle hym & he shall be fresh y enough.

¶ For to make eles in soyre.

¶ To make eles in soyre: take elys culponde and call theym in a pott with faire water & boile them put therto onyons mynced clothes maces pruynes & rasyngs of corans than alaye the pott with chippes of byede drauen with wyne put therto powder of peper & colour it with saffron & saunders & in the settinge be houe put therto vyneger powder of gyngre canel and salt & serue it.

¶ For to make eles in braylle.

¶ To make eles in braylle: take Eles and boyle them holt and slippe the flesshe fro the bone & bete it in a mortar with datis perboyled & alaye it with almonds mylike & cast it into the pott. and put therto suger powder of peper & clothes than colour it with saffron & sandes & make thy potage standynge & dresse it in dishes in letkes & cast en powder of gyngre medded with suger and gyngre and serue it.

¶ For to make conger in pale.

¶ To make Congre in pale: take almonde mylike made with conger brothe put therto claryfyed hony or suger clothes maces pruynes into rasyngs of corans and boyle it & colour it with saffron & in the settinge be houe do therto powder of gyngre maces with bergays than take a ponde of congre pouched & broyle them and couche them in dishes & poure on the syrupe than sprynge thy potage spottisic with turnsole and serue it.

¶ For to make an appelmole.

¶ To make an Appelmole: take apples and cutte them in two or in four pees & boyle them and bray them in a mortar & draue them by & put thy combe in the pott and boyle it and put therto powder of peper suger saffron & salt and serue it furty with a dygge made of candel and clothes.

¶ For to make a gelly of flesshe.

¶ To make a gelly of flesshe: take calves feet the here cleue awaye and cast them in to a panne / or els take knockell bones of bele & boyle them in wyne & whan they be boyled take by the strake and cleue the brothe throug a clothe / than sette the brothe on the fyre agayne & do therto a quantyte of vyneger & powder of clothes candel & gyngre / and whan the lycour is boyled sette it be houe & lette it be of anye

coloure than take an elne of best hale & knytte the
cornes together & hange it on a staffe & caste thy ly-
coupe & bode thy clothe and fyrt sette one byll and
the another but fyrt couche in the byll the legges of
chekins boyled & the bialone therewith & couche al
mondes blanchet amogt and hole clothes than let
thy lycoupe droppe in billhes and sette the billhes in
a colde seller and serue them.

¶ For to bake quynces.

¶ To bake quynces take .iiii. oz. quynces & pay-
re them & pyke out the cores & fylle them full of ge-
de syrupe made of clarry or of wast pouders & sugre
than sette them in coffyns and hyle them and bake
them and serue them.

¶ For to make byande de cypres for .xl. melle.

¶ To make byande de cypres for forty melle take
butt ponde of pruynes & .ii. galons of vernage and
make therof a thycke mylke than take .iii. ponde
of pates & bete them in a mortar butt perboyle them
fyrt & in the brayngg alay thy dais with vernage
& drabe it vp with a wide streyner & put the mylke
in a pott & sette it on the fyre to boyle & alle therto
half a ponde of suger cyres & a quart of powder ginger
half a quarter of canell draynen through a cloth to
thyne than take flour of rise & alayen with thyne &

put al in the pot & stee it togeder and hole it light
ly with saffron & salt it & dresse it. or bi. lesles in a
villhe for a lorde and take suger plat. soleng p. and
pouder of gynger medled with suger & serue it.

¶ For to make byande de bouillon.

¶ To make byande de bouillon. Take dais syg-
ges raisyns of corans or cypres and boyle theyn in
iced wyne than braye theym with chippes of bre-
de steppid in vernage and drabe by thy commande
with vernage and put it into the pott & put thereto
clothes and canell and boyle it and alle is togeder &
in the brayngg cast in two ponde of suger and pol-
kes of egges & and a quarter gynger in pices and
the settinge do it ne put thereto half a quart of gin-
ger coloure it with saffron and saunders and salt it
and put thereto water of eners and lye thy porage
be standinge for a lorde and dresse fyue or sye lesles
in a villhe and make a dregge of fyne suger and gin-
ger and aunes in comfettes and stode on the por-
tage and serue it.

¶ For to make byande ryal for .xl. melle.

¶ To make byande ryal for .xl. melle. Take a ga-
lon of vernage and boyle it in two or .iii. quartons
than take two ponde of suger two ponde of chard
quynce & a ponde of pall ryal than take the pott of

shugges well beaten in a mortar and drabe they in
through a cloth & when your potage hath boyled
put in your yolkes & styre theym / and put thereto a
pynt of Cyder / & a quarter of gynger / than drille it
up in billies & batre by thy potage crosse wyse with
golde foyle & syluer foyle / than take sugar plate and
gynger plate oꝝ past ryall cut in losynges and plant
them in the boide places betwene the barres and
betwene your potage.

¶ To make leche lombarde.

¶ To make leche lombarde. take a goode porcyon
of hyne & hony togeder and sette it on the fyre and
when it begynneth to boyle gader of the skyme and
sette it to the fyre agayne & put thereto powder of pe-
per and canelle and a quantyte of grated brede and
styre it well togeder & colour it with saffron / and
landam in the strynges & when put thereto a lyttle
bynegre medled with powder of gynger & styre it to
gyder / lete it be thicke than gader it by in a clothe &
spat it somedele abrode & dyle it with the same clo-
the tyl it be colde: than leske it and lay two oꝝ thre
leskes in a dysche and strewe thereon powder of gyl-
ver medled with sugar and serue it.

¶ To make Cles in bynet.

¶ To make Cles in bynet. take Cles culpoude and

boyle them with mynnet & cyder & pender / & sugar &
drabe it with wyte byde & byne put thereto powder
of peper wyne & canelle and salt it & serue it.

¶ To make pyhe in bynet.

¶ To make pyhe in bynet. take and chape your
pyhe and when he is styte oute late the gobette han-
ge the by other than salt it and rost it on a gridyrd
& make a syupe of the grece of the pyhe and sugar
cloves makes pyures & a slape it with thypes of
brede dralven with wyne powder gynger & canelle
than colour it with saffron & putte thereto bynegre
and laye the sylke in a chargeow & pour on the sy-
rupe and serue it and in the same maner ye may ser-
ue tenche in bynet.

¶ To make mortris of sylke.

¶ To make mortris of sylke. take coo lunge & hony
kes & byrtinge / & when boyled and byrted and pyhe
oune the bones & pyll of the syngon & when be the
sylke in a mortar with the leste of the same sylke
& tempest it with almonde mylke & with colve
creme & cast it into a cleue potte and late it boyle put
thereto sugar & hony & slape the potage with flour
of cyte dralven with mylke & when a styre
pyre well the pot and make it thicke than drille
serue it & sylke in a dysche and cast thereon powder

of ginger powdered with sugar and serue it.

¶ For to make blande de soze

¶ To make blande de soze. take the mylke of al mondes blanchet made with capon broth than take the bratons of a capon & bete it in a mortar & stire the mylke & the fleshe together with the peccelle in the water & thicke it with flour of rye / than sette it to the fire to boyle & put thereto honi or sugar and make it stande lye and salt it / than lette it in busshes and dyaper it with toyme sole and serue it.

¶ For to make hennys forced.

¶ To force hennys: take hennys or yonge pullettis and blowe them at the brest. than take stuffe that is made of polke boyled and grinde & alaye it with harde yolkes of egges & put thereto powder of ginger & cayenne of coriander & salt than force the henne by the ne the fleshe and the skyn and ye may boyle hem ye wolde or grent as they rost and serue theym.

¶ For to make two capons of one.

¶ To make two capons of one. Scalde your capon cleane bothe withoute and within / and carue of the skynne by the backe half / and fley of the skyn but kepe it hole. than grynde fygges & leene polke and

put thereto powder of ginger and canell & put this meate in to the skynne & lase it with a webel & a corde and boyle it and rost it for nyght and serue it.

¶ The body of the capon.

¶ Than take the body of the capon and put it on the broche by his taylor and rolle hym with floure hym with grece / and when he is rost endoure hym with yolkes of egges and serue hym.

¶ For to countrefet a hynde.

¶ To countrefet a hynde / take a prage and make hym cleane and fley of the skynne and felle it full of swete mete as ye byd in the capon skynne and stufte hym in to the broche in the maner of a hynde and rolle hym and endoure hym with yolkes of egges and serue hym.

¶ For to roste egges in lence.

¶ To roste egges in lence / take egges & blowe oute the mete at the one ende of the shell & thasth the shell cleane with warme water / than take thy che almonde mylke and sette it on the fyre till it be at the boylenge / than take it holome and putte the mylke in a canyas and lette the water renne oute & kepe that

is sette in the clothe & gadre wth finger in a billy and
put wth y^e finger thereto & couer the one halfe with
saffron to make it y^e colour put thereto helow barne
pouder of gynger & canel & first put in the egge shel
of the w^hyte than put the yelowe in the myddes &
fylle it up with the w^hyte & sette theyn in the hore
emers & roll them/and to fl. egges take a pounce of
almondes & a quartoun gynger & canell.

¶ For to make a comer selve.

¶ To make a comer selve/ take almonde mylke &
tempre it wth frethe broth/ than take yonge porke
boyle it helwe it & grynde it and tempre it wth the
shyllar & lye it on the fyre/ than take floure of rye al
monde mylke & lye on pouder gynger & canell/ dras
we theyn through a streynte & put theyn in to the
potte & fyre it well for dobbynge & set it on the fyre
& caste thereto finger and lase as many lasses as ye
wyl in w^hches and cast theron a dyegge made of re
de aines and serue it.

¶ For to make a selve wthoute any fyre.

¶ To make a selve wthout fyre/ take .iii. pounce
of almondes & lay them in water ouer nyghte and
on the mornynge blanch theyn & grynde them & make
the therof a thyn mylke and lyale it up wth the
same mylke through a streynte and put it in a cleane

bolle & putte it on the fyre & when it hath boyled
for w^hyle/ lase of it wth a lase of w^hite wyne & lase
of canell and thereto & lase of w^hite wyne & lase
thereto & lase of w^hite wyne & lase of w^hite wyne
quell it wth a lase of w^hite wyne & lase of w^hite wyne
in a cleane water but w^hen it hath boyled wth wyne
ne and serue it.

¶ For to make a dyne by an w^hente.

¶ To make a dyne by an w^hente/ take the counte
nes of w^hate the dyne w^hente it w^hate the w^hate
& chaunge the w^hate w^hate w^hate w^hate w^hate
than by a lase theyn w^hate w^hate w^hate w^hate w^hate
cleane w^hate w^hate w^hate w^hate w^hate w^hate w^hate
& w^hate theyn in w^hate w^hate w^hate w^hate w^hate w^hate
le the w^hate w^hate w^hate w^hate w^hate w^hate w^hate
the brothe/ thanne take blanchyd almondes and
grynde them and dras theyn wth the same broth
& lase w^hate w^hate w^hate w^hate w^hate w^hate w^hate
and therof ye may make alle maner of dyne as
ye doo of w^hate/ w^hate w^hate w^hate w^hate w^hate w^hate
an hole in the w^hate w^hate w^hate w^hate w^hate w^hate
w^hate the shelles cleane and w^hate the shelles and set
re theyn in salte by ryghte and lette it be coolded
thanne put theyn in some of the w^hate w^hate w^hate
ke some of the w^hate w^hate w^hate w^hate w^hate w^hate
saffron and putte it in the w^hate w^hate w^hate w^hate
eggs and lase theyn by the w^hate w^hate w^hate w^hate

and, when they be a couple of the flocke and sit
therin close and private, they will desire about
midday, till sunn falle, to be with the white
plumbeous fowle, though in the order of company
in the same manner, and with order of grasse and
change the colour, and make it by greater paine and
serue it as by alone in fleshie tyme.

Effort to make Betrayal in Crime.

¶ He make betrayme in leut take the blame that
I make in leut and be ther to powder of peere poe
dr of holing powder of euill with a good beke of san
d xx and take blanchd almonds and wyte they in
fi a part of wyte and a part of pyncke and do it
/ ogyre in a pette and when it hath boyled put it
in a another beile / and when it is colde lede it a
serue it as ye do blame cralle.

• Don't make betrayals in flesh time.

To make betwixen flesh and yernall the values be
ee and seale them and boyle them in wyne and in
a parte off her is further that is be tender/ thanne bar
ke them up and laye them upon a boyde and pye
ke oute the bones and choppe the bones and tempre
them up with the same wyne and put them in a
potte and drye syncke, then take blanched almon
des powder of peper powder of clober a greate dele

and a full portion of curries and dainties and a full
sallon; thank thee it on the fyre and because
it boyle the gutt these yells confaggers of us finally
and powder of ginger, pepper and salt, we putte
it in a small bell and it was terrible but it was
serve it and (1997) and (1998) also (1999) and

Clot to make surgeon fix lumps

C To make the gongon for: Emperours take colines, seeds
of herbs and the longer roots thereof by her they in
and mixen therein with the same liquor plant the
energy of the three and the same proportion of water
in portion of gynger powder of pepper do you mixe
as it can be yest and laye upon a cleane linnen and
be bound with the cloth in a cloth that is water proof
negre in a bolle and myned with a goodly powder
of gynger and laye the lethes therein / and serue
thye o: foure lethes in a daye and some of the sauce
theron.

• 19: no contact left the program

[illegible]

and beate it & harde yolkes of egges togther do the
to powder of gynger suger & salt & putte maye in a
streyner & lette it hange in a boylyng pette and per
boyle it & take it up and let it cole than cutte it in a
le & take egges bealven through a streyner and put
them in a panne & lette the panne be inoyste of grece
& lette the batter renne aboue in to a foyle & couche
therin harde yolkes of egges & the maye and the p
sely & toyne the foure sydes togther that they close
togider aboue that they be square and take of the sa
me batter of the whyte of egges that is hole flanche
and close it and serue it.

¶ For to make quysles.

¶ To make quysles / take a peece of beef or of mot
ton and boyle them in wyne or water & scowre them
clene & stop the quysles within with hole peper & cast
them in the pot & let them steeve well than cast the
to powder of gynger water & salt & do them in tay
re disshes one or two in a dissh for a mance of pota
ge & whanne ye serue it take a lytell brothe and put
it in to the dysshes amonge the quysles / and serue
theym.

¶ For to make botelle.

¶ To make botelle / take gobbettes of maye / and
dates cutte greate / suger / powder of gynger / saffron .

and salt and make a foyle as thou dydest before and
do it ouer of the panne and make another / and take
the foyle & the floure and couche in a mance as be beas
the foyle and beate the beates of the foyle / and close
it and bake it and cut it in peeces every peece two by
the square and serue it.

¶ For to make rollande.

¶ To make rollande make a styffe batter of egges
and pipen floure of suger a goode dele & a lytell yest
of newe ale and settell by the fyre / or in a boylyng
pot soo that it may take here / and whanne it is up
stwyng it togder and late it falle ageyne / and late
pouice ouer be the pte. and than pouice the floure in
the oven and bake it and late it ryle as franche by
de. and thannc take it out and cutte awaye the cru
stes aboue the hyde of a wille and make an hyde
and ceple alle togder aboue vnder the crulle end
longe and ouer to waite as thicke as ye may with
a knyfe and so do lone to the botome hole the crulle
all aboute / sette on the crull aboue and sett it on the
oven / and whanne that he is some dele dyed serue
it.

¶ For to make Saniatayde.

¶ To make Saniatayde take welled cruddes / or
they be pelled put theym in a clothe & grynd them

with purd flour & temper them with egges / and
colde creme / & make therof a gode batter that it be
rennyng / then put whete / grece in a panne & late it
be hote and take vp the batter in a saucere / & late it
renne / the grece & drawe thy hand behward that
it may renne a byde. than frye it well & white and
soin what crakynge: and serue it forth in disshes / &
cast on whyte suger and serue it.

¶ For to make longe fryters.

¶ To make longe fryters. take some of the same
batter but late no creme come therein for it wolle be
the more suffice / than laye it on a clepe boorde that is
no broder than thy hande & take a bone of the rybe
be of a best and wete it in grece that the batter cleue
nat thereon & drye of the batter with the bone into
the panne that it may falle in smale gobettes euer y
fryter: an handfull longe & serue them hore strawe
theron suger. And ye may grynde tender Chese in
the same maner: and ye woll take porke soden ten-
der and grynde therein and make pyletis as grente
as an egge and that is called fryter lombards ser-
ue it.

¶ For to make payne perdyet.

¶ To make payne perdyet. take paynwayne of
scallye byde pare alwaye the crosses and sette it in

thyues and frye them a litle in clarified butter than
take yolkes beate them thow. & a fryer without
as ye may & laye byde therein that they ben covered
all in butter: than frye it in the same maner of batt
and serue it and stowe the sugar.

¶ For to make pestelles of porke endoured.

¶ To make pestelles of porke endoured. Take and
byche pestelles of porke & be away the skynne and
roast them and take pouders & salt therein: then take
yolkes of egges beate them through a stryner & woss
they be colled drye they in at the grenyng by a ten-
dour with yolkes of egges and serue them.

¶ For to make hattes.

¶ To make hattes. take and make a past of pured
floure knoden with yolkes of egges & make a stuff
of bele of porke soden tender grende with yolkes of
egges: put thereto maye byde / and paye mynred
smale & rayfyns of copans both sugre salted / and
salt & pouders that is mixed together in the past and
wounde soyles of the byde of a saucere as thynne
as ye may drye them & to mble the that the bydes
come to the myddell of the soyles: than turne them
togedre that the bydes of the more syde meete all a-
boute and lese the byde & to me upwarde withoute
in the maner of an hatte & chose well the egges that

they holde full therein & loke the stufte haue a goode
batter of yolkes of egges & flour of wheat the open
syde that is downwarde loks therein that the stufte
be closed & sette it in hote grece vp right & whan the
batter is firyd lape them downe & frys them alone

C For to make hattes in lent.

C To make hattes in lence. make a paste of pured
floure knoden with mylke of almondes take saffron
ellis hatter moist & the leues of the same spylke sod-
den and grynde a libell fytur therewith doo thereto
pouder of saffron & salt & it and make thy batter of
pured floure & almonde mylke & maket in the sa-
me maner as ye byd before and serue it.

C For to make sauce madame.

C To make sauce madame. take the tharunes of a
goose and slic them & shawe them cleue & the gillern
the wynges and the shyne of the gose and the sou-
le and put all in a potte togeder & kele it on a boorde
& pryke oute the bones of the wynges & helpe them
smale & put them into the potte togeder with myn-
ced cyrons mynced wardons & grapes rosse than
roil hit and synpte hit in peces & lape hit in a charge
our and put the farlour in a potte doo thereto wyne
& season it vp with pouder saffron and salt and doo
thereto vyneger than take yolkes sodden harde coo

med smale and do thereto and poure it on the mete &
serue it.

C For to make sauce carnelyne for quaryles.

C To make sauce carnelyne for quaryles take wy-
te byede & byaue it in the sauce in the maner of sa-
ce gynger with vyneger put thereto pouder of gy-
nger camel & a gode lye poude lombard & primy bya-
ue a lytel mustard hereto & season it vp wth mustard
de that it be dounce & sale it & call on saffron & serue it.

C For to make chaudiyon for swanne.

C To make chaudiyon for swanne take the herte of
a swanne the gyfletyn and the tharunes synpte them
and shawe them cleue and boyle theym do the fact &
the wynges thereto in the potte and boyle theym in
the same brothe byaue alwaye with wyte and rebe-
wyne and alape it vp and season it with pouder of
peper gynger and salt and let it haue a gode colour
of bloode and take oute the smalle bones of the fet &
lette the shyne be hole and lay a fore in a dysche & a
wynges thereon.

C For to bake a freshe
lampaye.

C To bake a freshe lampaye putte a quycke lam-

play in a pottle put thereto rede wyne and couer the
pottle that he lepe not out / whan he is dyenge take
hym vp & put hym in a scaldyng water / thanne ta
ke hym with a linnen clothe in thy hande & an hand
full of hay in the other hande & stryke hym wel that
the wyne go awayne and saue it hole / than washe
hym and kepe hym hole & cutte hym ouerthwart &
strake hye froum the nauell so that the stryng be
loue / than stryke hym a lytell at the throte and take
out the stryng & kepe the blode in a vessel and it be
a fewale thyme in thy hande froum the nauell be
warde soo the spawne come oute there thou takeste
out the stryng & thou wylt boyle hym salte hym a
lytell in the same place within that thou may come
a louse the bone with a pyke froum the fyssh & byche
it a lytell froum the hede / than stryke hym a lytell froum
the tayle gete the pyke bytome the bone and the
fyssh & drawe the bone esely froum the tayle that it co
me out all hole froum the tayle / than wynde the bo
ne about thy synger & drawe it esely that it come af
ter thy synger for bychynge & soo thou shalt take it
out hole / than choppe the lamprey ouerthwart the
backe every pce of the syngers byde & lette it hol
be togyder & toyle it well in the blode. If thou wilt
make thy galentyne of crasses oz of whyte hye
cutte in thyues & toall the ym ou a grebyron that it
waxe sounde bytome & take a pynte oz a quarte of
gode wyne for the bakynge of the lampreye and do
therein thy byde and drawe it and make it uot to

that you be it ready grounde / porrus and braied it
vp therewith a late the fift parte be by neger and do
thereto powder of capall a gode dele powder of galyn
gale and powder lombarde powder of gynger saffron
and salt and late it be bytome bytome and esely
and make thy galentyne / thanne take a large
copper of purd floure and pnde the lamprey therein
and put in the galentyne that it stande as hye as
the lampreye late / haue a gode lynde and wete
the byedes all aboute / than lay it in the collyer and
close it to the penne for it muste nepe haue a penne
bytome the lynde & the collyer / than blowe the pen
that the lynde wylt rase and close the penne and lo
ke ye haue a gode pce and sette it in the oven & ba
ke it esely and seuerit.

¶ For to make soupes galentyne.

¶ To make soupes galentyne. Whan the lamprey
is take oute than take vp the galentyne in a vessel
and put thereto wyne and medle it togyder wll it be
smothe put thereto synger / and it be newe take moore
pouder and medle it all togyder wll it be soude what
thyne and put it in an earthen pottle / and sette it on
the fyre wll it be at the boylinge / and stryke it well
thanne cutte thyne thyne and toll the ym a lytell
and call the ym into the wyne / and pouce of the sa
me galentyne there in the same collyer so that it may
wete the botome and couche therein some of the byde

and some of the galentyne and so serue theym forth

For to make welled paper for roll vele.

To make welled paper for rosted vele / take and cut byde in thynges and rib it on a greddyron so that it be fowmede byt bone a ye may grate it and tempre it with wyne or ale and drake it through a streynere that it be fowmede thycke put therto powder / and a lytell saffron boyle it and serue it hote and late it haue a call of tyngere.

For to make tartes of fleshe.

To make tartes of fleshe. take porke and pyke it cleue from the bones grynde it small / thanne boyle fyggys in frellhe brothe of swyne or in ale helve the grynde theym with egges than pare tender chese & grinde it togeder & late the most parte stande by flesch take pruynes and rayfyns a fyve then a lytell in a grete quantite of grece & put it in that other wyth hole cloves maces pound of peg canell ginger saffron sugar or hony & salt it and toyle it well togeder tyll the grece be hote & make gode grete coffyns w^{as} loke kydys as ye may & ye may drake these wyth cloves maces & mynched datts whed ye will medle the wth the flus of strowe them on above than lay on the liden boide werkis & endowre the wth mylk of almondes & saffron & endowre them or ye bake the

For to make tartelettes.

To make tartelettes / take and make small coffyns in the same maner as thou made that other / & make thy flus of boyled fyggys groob & gode pounds & wheder ye wol fyll he of fleshe & season it wth in the same maner & fyll the coffyns therewith / & ye maye frye them or bake them wheder ye wolli.

For to bake porpas surgion or turtbot.

To bake porpas surgion or turtbot. Take poundred porpas & perboyle it well & strape of the skyn & take powder of peper & canell / & to be made in the wet with the fyssh / thanne close it wth the wyll or past & bake it. and ye maye bake benyson in the same maner.

For to make pyes of fleshe.

To make pyes of fleshe of capon or of felande.

To make pyes of fleshe of capon or of felande. Take beef porke vele and benyson and helve them small wth therto powder of peper cloves maces gynger & mynched datts & rayfyns of cozons / do therto malucy or verguys put therto saffron & salt & loke in your mouth that it be well seasoned & couche in large coffyns outhet Capon or felande hole or elles surte them i peces & colour them with saffron & put

therin other wyse soule wher ye boile / and plante
therin harde yolkes of egges & strawe theron clove
es maces dais myxted rayshys of coraile & quye
bes & close them up and bake them & serue them.

¶ For to make custarde lombard.

¶ To make custarde lombard. make a large col-
fyn than take dates from the stones & take gobettis
of maye and smale berdes & perboyle theym in salt
brothe & couche them therin / than take clothes ma-
ces rayshys of coraile and fyled purples / & strawe
theron and sette theym in the oven & loke ye haue a
goode syrupe of the cocins of colye mylke / & yolkes
of egges & goode pouders suger casson saunders &
salt / than fyle vp the coffyns / and on fyll the dayes
boyle wachons or other peres & pare theym / boole
theym at the crowne and fyll thyn full of blanch
pouder and frothe theym all aboute that the pot-
ter may abide them and the stalkes vp right / and
ye may turne them or ye couche theym and late nat
the fleshe come therto and make your syrupe of coe-
ins of akronides and anake vp the custarde as thou
diost of fleshe and whanne they be bake ye maye
gyfte the stalkes of the peres & serue them.

¶ For to make custarde open.

¶ To make custard open. take a chop bele in smale

pees & put them in a pottle & lette them boyle toge-
der / than take perely sage ysaie saunders and berdes
them & cast them to the fleshe whan it boyleth take
pouder of peper casson dais maces & salt & boyle
them with a gode dele of wyne / & whan the fleshe
is boyled take it from the broth & berde egges throu-
ghe a streyner in to the broth so that the broth be stil
& make coffyns & fyle in the fleshe & the peres
ces in a coffyne & cast thereto purples & dais cuts &
pouder of gynger bergys and salte it in the oven
that it be a litle styth than fyle them vp with spru-
pe and serue them.

¶ For to make chevettes of beef.

¶ To make chevettes of beef. take beef and cut it
smale & do thereto pouder of gynger clothes maces
peper and other pouders grapes bergys salt & sul-
fron and toyle theym togeder / than boyle cheynes cho-
pen in coffyns and yolkes of egges broken smale &
bake them and serue them.

¶ For to bake chekyns.

¶ To bake chekyns. scalde your chekyns & threste
them as shoite as ye may colour them with casson
& salte them do thereto gode pouders & couche them
in coffyns / and take salte larde of porke and dyce it
smale & medle it with bergys casson and pouder

than couche them in coffyns & close them and bake them and serue them.

¶ For to make chebettes ryalle.

¶ To make chebettes ryall cut mary in smale peces & couche them in smale coffyns & small byrden boylen withall a rabettes & bates cutte grette. Sugar salt berguys & saffron & let it stande well by mary put thereto powder of gynger & other goodle powders & close them and bake them and serue them.

¶ For to make chebettes on fyssh dayes.

¶ To make chebettes on fyssh dayes take molet fresh the salmou or bafe rathe and cleue them by the chync choppe them in peces and couche them in coffyns and cles withall & do thereto gode metes as ye dyd before & make a thycke mylke of almondes all save the juce of egges & let the coffyns in the oven to bake & fyll them full of syrupe & ye maye syre the fyssh & serue it.

¶ For to make darypolytes.

¶ To make darypolytes take mynced fyssh and almonde mylke made with wyne & mynced brede saders rayns of cozans hony powder & saffron mixed togyder so that it be thycke and put it in coffyns

and bake it in the manner of flabones and serue it.

¶ For to make pymerolle.

¶ To make pymerolle in pastie. take blanched almondes and the flour of pymerolle and gynde them & temper them with swete wyne & with a pece of swete brothe beauryng into the thicke mylke and putte it in a pott with sugar saffron & salt that it have a good colour like pymerolle than boyle it that it be standinge and alaye it with floure of ryle and serve it as standinge potage and serue on floure of pymerolle aboue & ye maye departe it with rape ryalle in dressinge of some other selve.

¶ For to make a possie.

¶ To make a possie. put colde mylke in a pott and sette it on the fyre and when it is at boylinge putte thereto wyne or ale and salte it and take it from the fyre and kele it. and when it is crubbed gadre up the crubbe with a sawer of a tabell and serue it for the / and strowe on powder of gynger and ye may take the same crubbe and lay it in a clothe and presse oute the wyne and drabe it thorough a streyner with swete wyne putte thereto powder of gynger & sugar & meale it wel togeder and serue it for the as standinge selve for soups and stowe thereon as ues in confection.

¶ To make Bienen

¶ To make Bienen. take wyne & putte it in a put
and clarified hony sanders / canell / peper / Clothes
maces pmyres dates mynced raylins of cozans / &
do thereto a / ytell vyneger & set it on the fyre and las
te it boyle / boyle egges & wyne and grynde them &
do then thugh a stryner & cast thereto & late them
boyle together / than take flour of linnen sige & say
re water / & make therof sayre cakes / and late it be
thyne ynough / than cutte theym bygge losynges
thyle and frye theym in oyle a standyng seve for
soupers and frothe thereon anwes in comettes.

¶ For to make pyes of Darys.

¶ To make pyes of Darys. take and synpte sayre
buttes of pork & of vele / & doo it togeder in a potte
with fresh brothe & a quantite of wyne and boile it
tyll it be ynough / than put it in a treen vessel & sette
thereto calve yolkes of egges & powder of gynger saf
frou salt & suger mynced dates / and raylins of co
rans / and make a thynne past and make cosyns &
do it therin & bake it and scrue it.

¶ To make losynges froyd in lent.

¶ To make Losynges froyd in lente. make a palle
of pured flour that is knoden with faire wal suger

... and salt and make it ... of ...
... of ...
... of ...

¶ For to make howe ...

¶ To make howe ... take buttes of pork &
synpte them in ptes boile them in a potte / and
tyll it be ynough / than do it as above & do it
the lynes and the howe ...
it in a faire hall & take pte of ...
be the ... and put them in a hall and put
thereto the flate of the brothe and boile them & boyle
it a litle & set to the ...
maces raylins of cozans / & flour of linnen sige &
ger and yolkes of egges drawen throughe a strey
ner put thereto suger & labourer ...
and make rounde cosyns & bake them in an oven / and
take them out & sell theym with a ...
fluffe / than sette them in the oven to bake and open
and serve them.

¶ For to make howe ...

¶ To make howe ... take buttes of pork &
and put it in a ...
yelveth & renneth togeder too alwaye the ...
clene as ye may & do it ...
le tehyin togeder with yolkes of egges / than make

Go to make take notes on all the papers.

☛ To be a clean and soft skin

Wife to roll in rancor.

SECRET

● 中国城市人口增长过快

References

Come to a frame, lette hym stande in the maner
as a frame a dyall how at the best shal he be
bigges and cide of his twinges by the Jherusalem
the body; than wynde hym abowt the middle
and put the bylle in the bylle agaynst the byrges

to be a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge

¶ For to roll a bytture

¶ To roll a bytture take a scale hym in the mouthe
to be a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge

¶ For to roll a bytture

¶ To roll a bytture take a scale hym in the mouthe
as an heron drawe hym as a heron folde up his legges as
a heron and drawe his wynges as a heron drawe
the bytture as an heron and drawe the bytture
the bytture as an heron and drawe the bytture
the bytture as an heron and drawe the bytture
the bytture as an heron and drawe the bytture

¶ For to roll a bytture

¶ To roll a bytture take a scale hym in the mouthe
as a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge
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as a scale hym and drawe hym at the henge
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aby a scale hym and drawe hym at the henge
aby a scale hym and drawe hym at the henge

¶ For to rost a cony.

¶ To rost a cony/ take & draue hym aboute and he nethc perboyle hym and rost hym and reyle his legges and his wynges and sauce hym with vynegre and powder of gynger.

¶ For to rost Rabettes.

¶ To rolle Rabettes/ draue hym as a Cony and rost hym and lette his hede be on and perboyle him in fatte bothe and dryght hym as a cony and stryke hym.

¶ For to rost a Harcelle.

¶ To rolle a Harcelle/ byke hys necke and pulle hym drye and draue hym as a chikyn cutte of hys necke his fete and his wynges by the body thance rolle hym and reyle his wynges and his legges as an heron and no sauce but fatte.

¶ For to rost

a plouer.

¶ To rost a plouer/ take and byke his skulle and pulle hym drye draue hym as a chikyn and cutte of his legges and his wynges by the body and rost hym/ and reyle his legges and hys wynges as an

heron and no sauce but fatte.

¶ For to rost a Smyte.

¶ To rost a Smyte/ clepe hym as a plouer and pulle hym drye and let his necke be hole sawe the wynges and let the hede be on and put the hede in to his sholders and spide by his legges as a crane and cutte of his wynges and rost hym and than reyle his wynges and hys legges and his sholders as a plouer/ & no sauce but fatte.

¶ For to rost a woodcocke.

¶ To rolle a woodcocke/ clepe hym as a Smyte pulle hym drye byke his backe and kepe his skulle hoole draue hym as a Smyte and putte his bylle through bothe his legges & his wynges as an heron and no sauce but fatte.

¶ For to rost a kybbe.

¶ To rolle a kybbe/ take a flytte the skynne at the throte & byke the baynes on both sides the goyle & cut them in two & flytte them in both sides & pulle the legges then in bothe the fore legges & the hylde legges together & bathe the skynne with a good wythe bayne to peler perboyle hym and rost hym in fatte bym & sauce bym with sauce & gynger.

¶ For to rost Wenyson.

¶ To rost Wenyson take felcttes of helyson bounde a cutte away the skynne perboyle him & let him be through stuf larde it with salt & parison a small by the shynne of hyr and it bened leche it is brode lictes and lay them in tulle and strawe in pouder of gynger and salt and yt may do with buttes of helyson in the same maner.

¶ For to rost the fyve of hys grete.

¶ To rost the fyve of hys grete wash the them & doo away the felcttes & put them on a broch a scok him ouer the herte & crose to yll for the same thande of felcttes of the fyve of hys grete & rost they are take pouder of peper salt & redde toymes and baste with all yt if it be ynough & let a charge of wynd to hope that fallerth & baste it ther with agayne the fyve thande of felcttes it as yelyst and serue it.

¶ For to make chekyns endoyte.

¶ To make chekyns endoyte take poure chekyns and scobe them and than take oute the breste bone with yowre fyggers and cut the skynne hole and cutte thynne till they be ynough hard than endoyce them with yllow saffron & yllow & yllow che endoyce yllow is yllow a hard & che endoyce with yllow & yllow

may be used to make a good maner of endoyce
agayn the fyve of hys grete & yllow & yllow & yllow
and yllow & yllow & yllow & yllow & yllow & yllow

¶ For to rost the fyve of hys grete.

¶ To rost the fyve of hys grete wash the them & doo away the felcttes & put them on a broch a scok him ouer the herte & crose to yll for the same thande of felcttes of the fyve of hys grete & rost they are take pouder of peper salt & redde toymes and baste with all yt if it be ynough & let a charge of wynd to hope that fallerth & baste it ther with agayne the fyve thande of felcttes it as yelyst and serue it.

¶ For to rost capon or goose.

¶ For to rost capon or goose.

¶ To rost capon or goose wash the them & doo away the felcttes & put them on a broch a scok him ouer the herte & crose to yll for the same thande of felcttes of the fyve of hys grete & rost they are take pouder of peper salt & redde toymes and baste with all yt if it be ynough & let a charge of wynd to hope that fallerth & baste it ther with agayne the fyve thande of felcttes it as yelyst and serue it.

¶ To rost capon or goose wash the them & doo away the felcttes & put them on a broch a scok him ouer the herte & crose to yll for the same thande of felcttes of the fyve of hys grete & rost they are take pouder of peper salt & redde toymes and baste with all yt if it be ynough & let a charge of wynd to hope that fallerth & baste it ther with agayne the fyve thande of felcttes it as yelyst and serue it.

¶ For to make Apetyto.

¶ To make Apetyto take the garbages of pence geles hedes neckes wynges gyllenes the herte & the lauer and to yllow & yllow & yllow & yllow & yllow & yllow

Take the beagant or the pinte the first the gyffer
the better the lewte and the longer then the pinte
in to the pinte than take powder of peper salt and
pother of egges yolkes and mixe them together & poure
it in the fryenge panne / When it is harded to me it
& fyne is not to meche but that it may helpe kindly
to gydder and lewte it.

¶ For to make capon of gyle.

¶ To make capon of gyle. Take the petyly sage and the
pother of petyly is it as the sage by the the take other
by a pother of petyly of egges yolkes and mixe
a pother of petyly and mixe it with pother of gyle
yet much peper & salt and make the capon of the gyle
it and roll it in a and serve it.

¶ For to make a pygge.

¶ To make a pygge. Take pother of petyly and
a pother of petyly and the pother and by the the
the and the pother of petyly and the pother and
them with yolkes of egges yolkes and mixe
powder sugar salt and saffron salt pother and grated
by the put thereto a pother of petyly and the pygge
get it ready and serve it & roll it and serve it with
sauce pygge.

¶ For to make byches of mutton in sauce.

¶ To make byches of mutton in sauce. Take the
of mutton & the pother of petyly and the pother of
in a bessel and mixe them together and mixe
neger and a pother of petyly and mixe them together
and mixe them together.

¶ For to make a capon.

¶ To make a capon. Take the petyly sage & pother
wage & pother of petyly and mixe them together
& stop the capon therewith & colour it with saffron
& couche it in an earthen pother & lay petyly by the
on either syde of the capon that it be harded the
pother put by the & bouthe by the & put thereto a quart
of gode wyne & mixe them together & mixe the
pother of petyly & mixe them together & mixe the
by the & mixe them together & mixe them together & mixe
te it & mixe it & mixe it & mixe it & mixe it & mixe it
it upon a bryse of petyly that it touch not the groun
de: than take oute the capon with a pike & lay hym
in another bessel cill that yestiff be he pother & it be
nede steim hym better than make a syrre of gode
wyne & do thereto cardus of coramysen & saffron
& salt and mixe it a litle then & take it from the fyre
and mixe powder of gynger therewith & a pother of
me by the & mixe them together & mixe them together & mixe
the pother of the petyly and do it in the fryenge &
put it on the capon and serve it.

¶ For to make a trout.

his sydes in false peeces and make a sauce with vinegar & salt: & whan it boyleth scorne it cleue and call the peeces them and boyle them and serue them.

¶ To make haddock in cary.

¶ To make haddock in cary: draue an haddocke at the belly & if he be large cut of his hebe and roost the body on a greynon tyll he be ynowghe than steve hyde in Salmon brothe or of other goode fyssh and deshe it and do thereto a goode quantite of red wyne hole clothes mace powder of peper and a goode hel of canel and take the leuer / and the pouche of the haddocke: loke they be ynowghe and helve the finale and put theym in the pottle and rayshyn of corans salt and saunders and boyle it and se: also it with powder and bergams do away the skynne of the haddocke and laye it in a chargeour & pouf on the cary and serue hye forth.

¶ To night coddlinge hake of haddock.

¶ To night Coddlinge hake of haddock. take and draue them at the hely and cut them ouerth wharfe in rounde peeces. and if be large haddokes cut of the hebe and make a large tiple to serue your souerayne / and make the sauce of water and salt / and whan it boyleth scorne it cleue and call in the fyssh / and the leuer do thereto perely and late hye

stande in the sauce tyll ye serue it hote.

¶ To night bafe molet of hye.

¶ To night bafe molet of hye: molet all these at the belly & scale theym cleue with the edge of your knyfe and draue them & make the sauce of water & salt / and whan it boyleth scorne it & scotche theym ouerth wharfe the fyssh: & at the boylinge cote in the fyssh a barberts perely a large & seue them the bafe and the molet with gyngers.

¶ To night coddlinge hake of haddock.

¶ To night coddlinge hake of haddock: take your coddlinge but not in hote water for the kyng of the skynne: than cleue the coddlinge hake and cutte the coddlinge tyll befor the hake: and ye maye louse the gutte take it out at the throte and the leuer and the gutte tyll all the vyces & cure hye in roode peeces & loke it be thamed with a knyfe & loke the skyn be not awaye. **¶** This dysale the curbot by the skynne vnder the gyde cutte of the hebe / and the throte ouerth wharfe. **¶** And sette your hake but / but he be grete chyne hye a boyle with water and salt & whan it boyleth scorne it. **¶** And whan the coddlinge is ynowghe take it up with a skimmer and laye it in a vellelle. **¶** And whanne the Curbot and hake but it ynowghe poure on the brothe & putte a tyll

water therto a take up the fyllhe with your hande
a lay it in water a salt. ¶ And serue the conger. ii. oz
iii. pece in a dyshe a strawe peryce theron and ser-
ue it with bynegre. ¶ And serue the turbot and ha-
lybut with pouder a bynegre.

¶ For to boyle gurnarde or Rochet.

¶ To boyle Gurnarde or Rochet take a draue a
gurnarde at the belly a take the blinde a the rest
within hym styte the pouche a hande a cleane a lette
it hange by a wall the hym cleane and make the sauce
with water a salt a bynegre a bynegre a bynegre
a salt in the fyllhe and bynegre it is boyled take it up
with a couer and let it be cleane and serue it forth with
saucy genger.

¶ For to boyle place or flounders.

¶ To boyle place or flounders take a draue the place
under the fyne a floye a sole a draue hym bene
the the gyle a let the hede beow a draue a flounder
in the same maner and soche hym ouer with warte a
croile on the white fyde than wall the them a boyle
them in water a salt and call therto perry a ale a
boyle them a sirue them with late blothe a the sole
dye with bynegre and pouder.

¶ For to boyle welkes.

¶ To boyle welkes. putte welkes in a pette with
water so that they may stand. then lette them on
the fyre a late them a longe boyle a bynegre a bynegre
boyle them up and salt. in up of the water and
with a picke. than take the fyllhe out of the shell
and take of the harte and lay them in water a
salt and wall the them in the boyle water a lape
them in water a salt a bynegre a bynegre a bynegre
a salt with grene perry the them.

¶ For to boyle a perche.

¶ To boyle a perche draue hym at the gyle and
late the belly be hole and make the fyne of wa-
ter salt and ale. and bynegre it boyle the cast in the
perche and late hym boyle and stopp of the fyne
and laye hym in a dyshe and late the hede and the
taylor be on and broode thurth letics of perry and
serue hym forth with bynegre.

¶ For to bight a fresh mackerell.

¶ To bight a fresh mackerell. take and draue
hym at the gyle and late the belly hole than wall
the hym and make the saucy of water and salt and
bynegre it boyle the cast in the fyne and perry and
serue it forth with salt a bynegre.

¶ For to make soupes in dowe.

¶ To make souces in douce / chynne blanchet al-
mondcs and tempe hyn with water into a soft
mylke and drawe it through a streper into a pot to
thereto putron suger a salt sette it on the fyre & syce
it well and whan it boyleth do thereto a lytell lay-
ner thanne take it from the fyre and syce it well for
quaryngg and cutte whysa brede in thynnes and
tost it on a greddyon so that it be somedele browne /
and dyppe them a lytell in wyne and laye them by
on the greddyon agayne and putte the mylke in dis-
shes and lay thye oꝝ souce casses in a disshes and putt
on more mylke and serue it.

¶ For to make hote mylke of almondes.

¶ To make hote mylke of almondes take blan-
ched almondes and grinde them and drawe them
with faire water suger oꝝ claryfied hony and salte
it & boyle it & serue it hote and brede tosh therein.

¶ For to make colde mylke of almondes.

¶ To make colde mylke of almondes putte fayre
water in a pottle suger oꝝ hony claryfied so that it be
somedele doucet salt it and sette it on the fyre whan
it is at the boylinge scome it cleue and late it boyle
but a whyll and late it keie thanne blanch the your
almondes and grinde theyn and tempe them by
with the same water into a goode thyrche mylke / a

putte thereto wyne that is may haue catolle therof
and serue it forth with tolyps of whyte brede a bass
theyn with wyne and tosh therein agayne as the be-
re that thye be hard and serue theyn in one dysshes
and the mylke in another dysshes.

¶ For to make sauce Galentyne.

¶ To make sauce galentyne take crulles of brow-
n brede and stepe them in wynegre / do thereto pon-
der of fenell and late it stepe tyll it be browner than
strepe it two oꝝ thre tymes and cast thereto ponder
of peper and salt and late it be standinge and serue
forthe.

¶ For to make sauce gynger.

¶ To make sauce gynger take whyte brede / and
stepe it in wynegre and strepe it two oꝝ thre tymes
and take ponder of gynger and salt and late it stand
be to thynne and than serue it.

¶ To make bert sauce.

¶ To make bert sauce Take perely and wyntys
and Sozell and cyues and sauce alone thanne take
brede stepe in wynegre oꝝ in wyne / and salt and
thanne grinde theyn and tempe them by with the
same water.

¶ For to make sauce allyper for roasted beete.

¶ To make sauce allyper for roasted beete: take browne beete and stype it in vynegre and rost it and steyne and stampe garlyke and cast therto pouder of pepper and salt & boyle it a litell and serue it.

¶ For to make garbage.

¶ For to make garbage: take the hede of the garbage the leuer the gillerne the fete and the wynges & washe theyn and putte them in a potte call therto brothe of beete pouder of pepper clothes and mace & relye sauge mynced. thanne stype beete in the same brothe and cast therto pouder of gynger vynger saftron and salt and serue it.

¶ For to muscelles in shelles.

¶ To make muscels in shelles: pyke muscels and washe theyn and cast theyn into the potte & caste therto mynced onyons wyne and vynegre & when they gaue take them vp and serue them.

¶ For make muskils in brothe

¶ To make muskils in brothe. Boyle your muskils & when they be boyled take ouer the scumme from the shellys when they be boyled. and steyne theyn in the brothe.

and let it on the fyr agayn & steyne beete with the same brothe & cast therto with mynced onyons salt wyne & pouder of pepper a litell & boyle & cast therto muscels with pouder & saffron & serue it.

¶ For to make pyke in brasz.

¶ To make Pyke in brasz: take a pyke & rost hym than take almondes & brase them & tempra theyn with wyne and steyne them in a vessel & mynce onyons small and clothes & cast therto gynger canel pepper gynger vynegre and salt & let it boyle and serue it furthe.

¶ For to make cony malarde or henne in ceuy.

¶ To make Cony Malarde or henne in ceuy: take which ye wyll & rost them tyll they be almost ynowgh & els choppe them & frye them in freshe grece & frye mynced onyons & put them in a potte call therto freshe brothe & wyne clothes mace & pouder of pepper & washe it with vynegre & when it hath wel boyled call the yroure therto & pouder of gynger & vynegre season it with salt & serue it.

¶ For to make pyke in galentyne.

¶ To make Pyke in galentyne: boyle your pyke in gode sauce than loke that ye couthe hym in a ves-

felte that ye may rare hym & ye wyll / & when he is
colde take hyde & stepe it in wyne & bynegre & caste
therin canell & drabe it in to a pottle & do thereto pe-
per salt & onyons styed in oyle & saunders & let it boyl
le a lytell & poure it on the pyke all hote & serue it.

¶ For to make pyke in soupes.

¶ To make pyke in soupes / take youre pyke and
boyle hym with rosemary tyme & pectely and ma-
ke a thynne sauce with wyne water ale and salte
than take the recte and choppe it small and boyle
it in wyne and water put thereto cloves maces gy-
nger syneion dates mynced raylyns of corans and
liger / than cutte whyte bryde and laye it in a plater
and laye the pyke aboue and cast thereon the recte
with the fattest of the byothe that the pyke is drow-
n in and serue it.

¶ For to make tenche in cury.

¶ To make tenche in cury / take and choppe youre
trenches in smale gobbettes & styre them and drabe
them with a lytre of raylyns and wyne & water do
thereto hole cloves powder gynger canell and peper
than put in your tenche and boyle it well with wa-
ter and salt and serue it.

¶ For to make losynges on fyllhe dayes.

¶ To make losynges on fyllhe dayes / take almon-
des wash them & grynne them in a morter with
mylke with fayre water & clay it up with losynges
& cast thereto suger casson & salt & make it flowyssh
it with rolander romer and fennell.

¶ For to make a catwrell of almondes.

¶ To make a catwrell of almondes / take blashed
almondes & drabe them & drabe the by with wyne
put thereto casson & salt & make it by & serue it.

¶ For to make oyle soupes.

¶ To make Oyle soupes / take and boyle mylke &
yolkes of egges and drabe them thorough a strey-
ner & cast them to the mylke and sette them to the fi-
re but late them nat boyle but styre it well till it be
fow what thynke put thereto whyte suger and salt
and cutte whyte bryde in shyes and put the bryde
therin and serue it in the maner of a potage.

¶ For to make charwardon.

¶ To make Charwardon . Take as many char-
dons as ye wyll & bake them in an oven / & when
they be enough take them oute and pare them
and grynne them in a morter and streyne them
thane put them in an other pottle and put thereto

to sugar y^eough^e till it be bound & put thereto pow-
der of nutmeggs & powder of grapes and late the
powder beated & putte thereto powder of salimb^e /
till it be colourd / and styre it well together both a
potte styke & sette it on the fyre & late it boyle tyll it
be some dele styffe as leche lombard / and ye putte
thereto any don^e floure of ryle it is better / & whan
it is colde laye it layre on a boorde in the cosyne & la-
te it stande so two dayes & ye maye strowe theron
powder of senamon & a day after the brede is oute of
the oven thanne sette it in the oven / and it shall all
way be hard as ye make this ye may make chard
quynce.

¶ For to make ryle

¶ To make ryle. pyke your ryle & washe it in /
of the waters and late the water be warinye and
boyle them in cleane water and at the first boyle put
oute the water cleane and boyle them both the broth
of fleshe & of broth of fleshe fill the & put thereto
suger saltron and salt and serue it.

¶ For to make woyses.

¶ To make woyses take coles & stypp them from
the stalkes betwixt boyaige ouells byolettes mallons /
perely betwixt pynocose parpers the lichte of le-
kes & droppes of nettles / perboyle them and press

oute the liquer & poue a little redde shyp the the finest
and so the to powder & take the broth of sangre /
tender & lymon & of other good fynde & put it in
the pott with the herbes and when the pott is at
boilinge & stein the herbes & the woyses and boyle
them by a litle theym / and ye maye both take of
a boyle them and take theym by a stypp the fynde
from the bone and grinde it vp with the same broth
and put it to the woyses & make it by. ¶ Also ye
may washe mulcelles & boyle them / and put in as
much water as they may swyne and boyle them
tyll they open them & serue the blothe / & take some
herbes as ye byd before put into the mulcelles
the thanne sette them on the fyre & boyle it by / and
whan they be nure boyled put thereto your beaten
mulcelles & salt them and ye may drabe some pel-
syn thorough a streyner & make them by with the
woyses & thereto saue water & cleare oyle that hath
ben used in the boylings alay / byll up with pellen
but late none of them come thyn and ye may per-
boyle the lichte of lekes & poue oute the water and
chop them small & take camomys with sayre bond
sette it on the fyre & boyle it & do thereto bohyt of le-
kes but late none of them come thyn. thanne salte
it and serue it for the.

¶ For to make canberis.

¶ To make Canberis take whyte benes and lay
by

them to stepe in chynynge water thre dayes & thre
nyghtes and chaunge the water every day than take
he them by & late them haue apere and lay them in an
oven to harden and lode them to the myll for to shelle
le and do awaye the hulls and cleue the henes in ii
or iii. and frye them cleue and ye may kepe them
as longe as ye woll.

¶ For to make an other canebes.

¶ To make an other canebes. take canebens and
washe them and stepe them a while & make them by
with almande mylke & put thereto suger & salt & out
of lende make them with mylke clarifyed honey and
salt them & serue it.

¶ Canabens with bacon.

¶ To make canebens with bacon. put stwete broth
in a pot than washe your canebens cleue & do ther/
to none other lioure but boyle them by & lode they
be salt & serue them/ than take ribbes of barden boya
led & do awaye the skynne & lay they in in a nother
dillie & serue them forth as benyson & furmente.

¶ For to make buttred woxtes.

¶ To make buttred woxtes: take gode herbes and
pyke them & washe them/ than shrede them & boyle
them in fayre water put thereto a gode quantyte of

maye butter/ and when it boyleth take it and lette
none othere come therein/ than take wythe herbes thym
ne & put it in dillies & poure the woxtes aboue.

¶ For to make Cabage woxtes.

¶ To make cabages woxtes/ take wythe cabages
& shrede them small & washe them & perboyle them
& presse out the water & helde them a lytel & in fles/
the tyme put fatte brothe of beef in a poyte or capon
broth/ & when it is boyled do in the cabages many
bones all in broken & boyle them by & do therin fat
frou & salt & alaye it by wythe gebrunde brode & lode
it be chargeant of cabages & serue it.

¶ For to make Hayre of Goose
pounded in woxtes.

¶ To make Hayre of Goose pounded in woxtes/ ta
ke gode brothe of fleshy in a pottle & many bones & set
them on the fyre/ than chop the hayre in peces & doo
thereto & make the brathe throughe a streper with
the blode of the hayre/ than take rooles wythe of le
kes & other gode herbes & shrede them small togith
& if it be an olde hayre let it boyle well or yee ca
your woxtes/ & it be a yonge hayre cast in your
te & your woxtes togidder/ or take a goose of a m
and a daye murtheringe and chop hit in the wox
in the saute maner and serue it.

¶ To make pyke and eles in balloke brothe that must
our daine haue of eles the boyl be wrothe.

¶ To make pyke of eles in balloke brothe / splatte
your pyke & scale hym clene / than culpon gode eles
& put them in a potte & do therto grene onyons and
other herbes & wyntice them & season them wth wyth
a tyze of bryde and put therto thowes maces & pou-
der of anell and saffron & put therto a quantyte of
stokfyll the pyke to the eles & boyle the pyke selfe & ser-
ue an hole pyke for a boide & quarters of pyke for co-
mons & culpons of eles & let them be seasoned & put
the broth wth the sauce upon the pyke and serue it
furthe to your souerayne.

¶ For to make furmente in lente with porpas.

¶ To make furmente in lente with porpas / take
wheate and braye it in a moyle & fan it clene & boyle
it tyll it be half / than take blanchet almondes & grynde
them in a moyle and make therof a gode mylke
wth the broth & boyle it tyll it be tendre & colour it
wth saffron and lesche thy porpas / and whan it is
fodre laye it in dyshes by it selfe and serue it for the
as venyslon.

¶ For to make Juselle.

¶ To make Juselle / take gode brothe of capon or

of other gode flesch & set it on the fyre in a large vessel
sell colour it wth saffron and put thereto sage cutte
grette & salt it. thanne bryke egges and brayve them
through a stryncer & straine them & bryde wth the
egges & thure togydder and let the brothe be boyl-
ynge than put in the egges and syt them wth the broth tyl
they be tene and let the herbes be well milled to-
gydder / and whan it begynneth to boyle take out the
potte & pyke and towe aboute the clabbe wth a sco-
mer and let not the fyre be to hasty / and whan it is
throughte to boyle take it from the fyre and coler it a
whyle and serue it.

¶ For to make leplodes of thye colours.

¶ To make leplodes of thye colours / take clene co-
we mylke & put it in thye potte & bryke to euery pot
a quantyte of egges as yelowe bell & coloure one par-
te wth sanders & another parte wth saffron & the
thyrde parte grene wth herbes & to euery pot take
a lytell larde of fatte bacon well soden & tyze it fina-
le & put it in the potte & do therto salt & boyle them
togydder al thye at once & syt them well for brynyng
gethan take them do done & cast them in a cloth echon
of them aboute other & folde the cloth togydder & pres-
se out the Juice than take them oute & make lesars
of them & serue it. of. iii. lesars in a dish.

¶ For to make gnuelle enforced.

b ii

Co make gruelle enforced/ take many bones and
fresh beef & make gruelle & draue them through a
screynier & take porke soden tender & pryke out the bo-
nes & the senicles take of the skynne & betwe it and
grynde it small in a mortar & temper it up with the
same gruelle that is drauen & make it smoth & let
it stande by the fresche porke & salt it & serue it.

Co to make chaudyon for salmon.

Co make chaudyon for salmon/ take all the draue-
ghts of salmon & make it cleue & put it in a pot wth
all the blode of the salmon & boyle it tyl it be ynough
than take it up & grynde the spawne therewith and
draue a lyze of brede & whyte wyne do therto pou-
der of peper & canell & sette it on the fyre boyle it styr-
it & season it up with powder of gynger bynegre sal-
te & saffron and serue it furth in stede of potage or els
a sauce for salmon.

Co to boyle codlynge or helynge.

Co boyle codlynge or helynge/ take a helynge &
cutte hym in small peeces & put hym in the brothe of
fresche salmon & boyle it do that to almonde mylke
draue brede & colour it with sanders & saffron doo
therto suger & powder of pep & serue it furthe & other
fyllhe amonige as turbot pyke & salmon chopped & se-
ason it with bynegre and salt & serue it.

Co to make lesche penone.

Co make lesche penone take almonde in the pte
pye it with white wyne & wat than cut pece & ou-
ons & do therto saffron hole peper hole cloues or els
chopped & boyled & season it with salt & powder & ser-
ue it.

Co to make felettes in galentyne.

Co make felettes in galentyne/ take the beste of
cybes of porke & flax of the skynne & cut the fleshe
tyll it be almost ynough/ than take it of a chop it in
peeces & put it in a pottle with ouyons butter & cap-
grece and hole cloues in ays quibbes and do it to-
gyder with a crulle and trye it through a screyne &
white wyne/ and do therto powder of peper and put
it in to the pottle & when it boyleth lett it not be
chargeant & season it up with powder of gynger &
salt & serue it.

Co to make nombles of porpas or other fyllhe.

Co make nombles of porpas or of other fyllhe/
take and perboyle them/ & ye may take some of the
fyllhe & cut it small and put it in the pottle and dra-
ue a lyze with crulles of brede with the same blode
& some of the broth & rede wyne & put all togyder in
the pot do therto rede wyne powder of peper cloues
canell/ than sette it on the fyre and season it up with

pouder gynger bynegre and salt. Also ye may make
be noimbles of congre codlynge or other fyllhe & ser-
ue it in the same maner.

C For to make chaudioun for pygges fete.

C To make chaudioun for pygges fete/ take swyne
fete cleue scalded & boyle the greyne & the cres in fire
the broth/ than take them vp & cut them smale & put
them in a pott & trye the broth and draue a lyce of
wylde fete & wyne & put them togider & make soy-
les of past made in small pyettes frye them a season
them vp with pouder of peper & salte & colour it with
the saffron and do the pylottes hote in dysshes & the
sefor about and serue it.

C For to make bzuet de lombardy.

C To make Bzuet de lombardy/ take hennys cony-
es or other flessh soden & tryed & put it in a pott / do
thereto mylke & egges harde soden & bryde & grynde
them & draue theym vp with Juce of perry & put
thereto a lytell grece or claryfyed butter or the fatte of
porke & season it & salt it and do thereto vynegre and
make it lyke blode with alkened & serue it.

C For to make bzuet de spayne.

C To make Bzuet de Spayne/ take benyson and

leake it in longe leffes frye them in butter & wyne
them in wyne/ than take sugar & mace & wyne do-
wes made & quyttes boyle them togider and se-
son them with pouder & vynegre & serue it.

C For to make bzuet rose.

C To make bzuet rose/ take the flessh of a Ron and
perboyle it & trye it & put it in a pott/ than take the
same brothe or other gode broth & draue it through
a streper & put it in to the pott with onyons her-
bers hole dothes mace & quyttes & let it on the
fyre & if it haue mede alaye it with crutes of wyne &
with the same brothe & bloode & colour it with saff-
ron & salt it & cast thereto pouder of peper & chyl and
ye may serue other the same maner.

C For to make stewed lombarde.

C To make stewed lombarde/ take porke & rost it &
chop it & put it in a pot with wyne sugar & hole ony-
ons clothes gynger saffron sanders & fryed almon-
des & tēpe them vp with wyne pouder gynger ga-
lyngale & canell & serue it furth to your loutayne.

C For to make another stewed lombarde

C To make another stewed lombarde/ take almon-
des & grynde them and draue them vp with wyne

brothe of bele or of porke & pare the flesch cleane from
the skynne & helve it & grynde it and medle it with
myrcen dates raysons of corans & goode pouders &
make it in pelettes as grete as plumes & let the myl
ke on the fyre & syre it well whan it boyleth caste in
the pelettes & let them steyve wel do therto poudre
and salte and serue it.

¶ For to make the bred collopes.

¶ To make the bred collopes take the collopes of be
uyson colled & do them in the potte & do therto hole
wyne powder and cancell & boyle & by with a grete
pate of stete brothe and season it by with poudre
gynger and bynegre and serue it.

¶ For to make Bruet busbayne.

¶ To make bruet busbayne take mary & capons &
other flesch & put it in a pot & chop chikyns in peces
do therto herbes hole clothes maces poudre of peper
& do it to gyder & let it on the fyre and grynde rative
porke or hede with yolkes of egges & put therto ray
sons of corans poudre salt & saffron medle them wel
to gyder & whan the pot boyleth make it in pylottes
lyke half nottes & cast them in boylunge & colour
it with saffron & cast therto perely & other gode her
bes & boyle it by do therto bynegre and season it by
with poudre and salt it & serue it.

¶ For to make bruet of hyndes

¶ To make bruet of hyndes take hynde or bele &
boyle it and chop it and rive & may put it in the pot
than take almonde mylke and stawe it with stete
wyne and gode wyne do therto hole clothes and
floure of ryle alay it and after the boylunge season it
by with poudre gynger peper cancell & suger and put
therto bynegre & salt and serue it.

¶ For to make blanche bruet.

¶ To make blanche bruet take hynde or porke
haile colled & chop them in peces and put them in
a potte and do therto almonde mylke & alay it by
with floure of ryle and do therto gode wyne and
wyne hole clothes maces & season it with bynegre/
poudre & suger stowe it with almonde & serue it.

¶ For to make saute saystret.

¶ To make saute saystret take the almonde
mylke & put it in a pot wth floure of ryle saffron ma
ces gynger raybybes cancell & suger & rive the botte
of the dillies with stete wyne or wyne do therto
hole clothes maces & season it by wth bynegre & pou
dre & a litle gynger stowe it with almonde & serue it.

¶ For to steyve hynde.

¶ To sewe a herbe take a brode veal hym a lyt-
le & chop hym calve in peces & put hym in a pottle/
do therto anyons & herbes small brothe and wyne
hole clothe & wyne / a poudre of gynger and boyle
it and seale it wth wyth gynger galyngale & a lytel
lyre of herbe do therto salt & saffron and seue it.

¶ To sewe partryche or woodcock.

¶ To sewe partryche or woodcocke: take a drabbe
hym and washe hym chop them wth hille peper &
put them in a pot of erth & put therto dases mynce
grate a rospere of roians wyne & a lict broth salt
it and boyle it. and whanne it is ynough sealon it
wth poudre of gynger and berguys colour it wth
safron and salt it and seue it.

¶ To make a lolyed beef.

¶ To make a lolyed beef: Take lyutrey beef and
cutte it in thynne leskes & laye theym in a brode / than
take the laste of mutton or of beef herbes and onio-
n and chop them small do therto poudre of peper and
salt: than take the swete & the herbes and lay in the
leskes and rolle theym togeder and put theym on a
broche and rost them well & ye may entolure them
wth elles ye may put theym in a pottle and put therto
goode wyne & freshe brothe than take clothe ma-
ces anyons & herbes and chop theym small and do

thereto poudre saffron & salt & alaye it wth both gy-
nger & galyngale & seue it wth p & seue it

¶ To make pyke in sauce.

¶ To make a pyke in sauce. To that your pyke th^{is}
take the pouche and the sepe and boyle it halfe in wy-
ne and halfe in water. cast therto percelle and onyons
mynced: than boyle them well and seue your py-
ke in a goode sauce / & as he boyleth take of the grece
& cast it to the pouche & the frye than cutt paryn mayn
or tender byrde in broches and toste it on a grebyron
thanne mynce the pouche and the frye / and alaye it
wth wyth ale cast therto berguys / & lay the pyke in a
sharpgoon & the sauce of the pouche thereon & seue it

¶ To make turbot rost in sauce

¶ To make turbot rost in sauce. Take and cutte a
waue the lync of the turbot & cut the fysh in ma-
ner of selettis & put it in a boinde broche / and as it
rolleth sprynge on salt. than take berguys by negre
or wyne poudre of gynger & a lytel canell / and cast
theron in the rollynge and sette a bissett under to ke-
pe that fulleth & cast it on a greyn: and whanne it is
rost cast the sauce on the fysh in the disshes and seue
it forth.

¶ To make salmon rost in sauce.

C To make samon rost in sauce. take and cut your samon in rounde peces & rost it on a greddiron / than take wyne and powder of canell and drawe thyn thoroughe a streyner / and mynce on yons small and do thereto and boyle them & cast in berguys powder of gyngers and sale than lay the samon in a dysh & poure on the syrupe above.

C For to make breme in comfet.

C To make breme in comfet. boyle your breme til he be ynowghe. than pare it and grynde it in a mort and tempze it with almonde mylke / and drawe it thoroughe a streyner into a pot and putte thereto ginger powder of peper canell and gynger / and boyle it and take it oute of the potte / and put it in a linnen cloth and presse oute the thynne. than take the rybes of a boze and couche them alonge thorughe the leskes and serue one oz twayne in a dysh.

C For to make bzalone ryall.

C To make bzalone ryall. Take and boyle fresh bzalone in fayre water tyll it be soudele tender.

Then take blaunched almondes & grynde them & take them vp with some of the same broth & parte of wyne as hote as ye may / than make the mylke hote and put the bzalone in a streyner hote & drawe it with the hote mylke / and do thereto grece and vyne

gre & sette it on the fyre to boyle and sale it & laye it in a vessell / and whan it is colde and yeraun not grete it out lay a clothe on the vessell & couer it tyll sodalyne that it may falle out / than cutte in leskes and lay the thynne leskes in a dysh and after the quantity take powder of gynger & payred gyngers wynned wifannes in comfetes / & ye may drawe it with some of the same & a parte of wyne / or ye may cutte it in leskes & serue it furthe / or els ye may tempze it to another colour what ye wyll / and ye wyll haue it grene drawe it with almonde mylke & liche blades grounde in a morter and put thereto saffron / & whan it is grounde moche or lytell after ye wyll make your colour / than colour it therewith whan ye take it from the fyre / & serue the other in the same maner / and ye may do thereto a quantite of powder of canell gynger & sanders to make it bzalone & serue it furthe / or els ye may take toznsol & washe it & wyngze it well in wyne that ye season it tyll with / & whan it is boyled colour it other blew or sanguyne wheder ye wyll & do therewith as ye dyd before / or whan ye take it fro the fyre & hath ben seasoned / than take fresh bzalone soden tender and cut it in thynne leskes or dyce it small & cast it in to the potte and styre it well together and put it in to another vessell / and whan it is colde leske it and serue it for ehe.

C For to make blaunched.
Bzalone.

C To make blanchet. Take one make a styf mylke of almondes and dyce the bralme small & put it in the pottle do thereto suger and salt and boyle it tyll it be ynough and lette it be douced: than put it in a bawyn and let it stande tyll it be colde: than lette it but lette it not be thynne and lay a leske oz thweyne in a dishe and serue it.

C For to make alayed mylke.

C To make alayed mylke/ take colde mylke & suger & put it in a pottle & sette it on the fyre & when it boyleth alay it wth yolkes of egges & let it be ronyng & not chargeant: than take whyte brede & cut it in small soupes and laye it in dishes and lette the mylke be soue what salt and serue it.

C For to make peres in compost.

C To make peres in composte/ take a goode quantity of cancell & suger and lette it on the fyre and lette it not boyle & drawe it throughte a streynet: than lette the dates thynne and do theym togyder in a pottle & boyle wardons & payre them and put theym in the syrupe: than cutte them and sanders & boyle theym and alay them wth chardquynce & salte it and lette it be douced & chargeant and putte it out of the vessel in to a treen bessel and take small rayfyns and payre them and take tryed gynger and payre it

and tenyng it two dayes & two nyghtes in wyne: than laye them in claryfyed hony colde a daye and a nyght: then take the rayfyns out of the hony and cast them peres in compost and serue it furth wth a syrupe colde.

C For to make furmente.

C To make furmente/ take whyte and pyke it and put it in a mortar & bryn it wth water of a spring: tyll it hulle: than wench it in a washe it done & put it in to a pot & boyle it tyll it hulle: than set it to drewe & boyle it wth colde mylke tyll it be thynne and ynough & alay it wth yolkes of egges & betwene lest it byenne/ colour it wth saffron & salt it & serue it.

C For to make Amydon.

C To make Amydon/ stype whyte. x. dayes in water & change the water every daye: than bete it in a mortar & boyle it wth mylke and water: drawe it throughte a strayner and let it stande and settyll and put oute the water & laye it in a clothe and toyne it euer tyll it be drye.

C For to make conyes in graue.

C To make conyes in graue. boyle your conyes in water & washe them in colde water: than take al

Further inquiry and staff interviews by the author with the four teachers who were given names and reported their involvement, and the names of these children at home and at school and family.

¶ For to make chekyns in cretyn.

TO make chekyns in cretyn / take coloe mylke
and slaye it with floorep water and draw it thre
with gyngre and yngale to myle water and draw
that boyle your chekyns by their skyn and skates
then and boyle them all togther and draw it with
curd and salt it.

• To make brandy de apple.

TO make vyande be Typpre / take the bzalone of
capon or henne a perboyle it and drye it and helve it
small and bray it in a morder / thanne take almonde
mylke a lay it with anyoon or flour of yste colour
so with Taffron a boyle it a charge it with the bzalo
ne that is brayed / scion it with sugar and flozyllyed
with almondes and serue it.

For to make no trust of flesh,

To make mortuall of flesh, / boyle hennes and
 sell the poake together, than take them by and pylle
 on the bones and embayn the poake helve it small

and ground it in a coles tone the by the way the white
that you hath used before is cleane is better rather
a boyle it and set it to keepe a daye it hath rather of
egges a flour the dill the both powder and ferue it.

Exor to make blank magnet of fleshc.

To make blanke manger of fleshe: take wyte & walthe it into dreche is the plugh a floure and temper it wth the almonde mylke take the beate of capon or henne & cleie it small & do the yelke the mylke and boyle the^m together & charge it wth the tolled fleshe sealon it wth sugar & floouly it wth almondes and serue it.

Chaudron for Cleanliness:

To make chudron for swanne boyloe. Take of pygge: take and wash be the illnes of a swan & scouf the guttes wyth salt & helde them & boyle them all together do therto gynger galyngale & canelle putte myed brede therto & tempre it by wyth the broth colour it wyth browne brede or blode & season it wyth hynegre & boyle them in a posnet & serue it.

How to make Doubles:

To make nombies, take the herte the myddell & the kidney a hewe theym in ayle and presse out the blode: than washe them a boyle theym in wyne &

ale & colour it with brolwe bryde and with blowe
foys it with galyngale & peper & whanne it boyleth
kele it with a lytel ale and serue it.

¶ For to make other nombles.

¶ To make an other nombles. take and boyle the
nombles of benyson in water and salt/ thanne take
brolwe bryde peper and ale and tempre it with the
seconde brothe/ thanne helve your nombles and
boyle all togeder and serue it.

¶ For to make charlet.

¶ To make Charlet. take swete mylke and colour
it with saffron / than take freshe pozke and helve it
smale & styngge egges & cast all togeder to the myl/
ke/ than boyle them and styre them lest they brenne
and whanne it boyleth kele it with a lytel ale & late
it nat be to brolwe and serue it.

¶ For to make charlet coloured.

¶ To make charlet coloured. Take blaunched al/
mondes and grynde them and tempre them with
reed wyne and alaye it by with flour of ryse & doo
therto pynes and other spyes/ and colour it with
saffron and put suger therto and boyle it & salte it &
serue it with annes in comfettes.

¶ For to make Juselle.

¶ To make Juselle. take of styngge egges & mylke
bryde togyder than take freshe brothe of beef and bo
lour it with saffron & boyle it softly & in the boylyn
ge do in sage and yonge perely & Drus (f)

¶ For to make buiet of almondes.

¶ To make buiet of almondes. take almonde myl/
ke & alay it with anyrpon or with whete flour bul
ted colour it with saffron and serue it with powder of
gynger canell & galyngale/ than boyle your partys
ches or chekyns and serue them to quarters put the
mylke to the fyre to boyle/ than let it boyle & flouel
shed with powder and serue it.

¶ For to make blanke de Syre.

¶ To make blanke de Syre. take ryse & washe it
and grynde it & tempre it with almōde mylke than
let it on the fyre to boyle/ than take the brydwe of ca
pon or of hennes and helve it smalle and grynde it
with myed bryde season it with sugr and flozys
ed with almondes and serue it.

¶ For to make Buknarde.

¶ To make Buknarde. take almonde mylke and

colour it with saffron & ferle it with pouders/ than
helpe the larde of porke wel soden in gobettis & put
them in the pot & alay it with floure of wth amydon
& boyle it & flopphe it with poudre & serue it.

¶ For to make Rose.

¶ To make Rose/ take floure of ryle and rempre it
with almonde mylke & boyle it tyll it be chaigand
than take the braynne of soden capon or hennine and
grynde it & charge it therewith colour it with livers
or with bloode and ferle it with clothes & maces and
sealou it with sugar and serue it.

¶ For to make ledlarden.

¶ To make ledlarden/ take & swynge egge & swete
mylke togyder & boyle it & there it in small payres
& boyle it & styre it tyll it be rone upon a harde crud
than lette it & rost it on a greddyon & serue it.

¶ For to make blanchet mortus.

¶ To make blanchet mortus/ take & boyle hennine
& fresshe porke and bray unblanchet almondes & te
pre them with cleue brothe and alay the flesch small
groude therto & grynde floure of ryle and cast ther
to poudre of gynger & sugar and let it be standynge
& salte it and serue it.

¶ For to sewe peryons.

¶ To sewe peryons take and helpe your peryon
and put them in an cristen poute/ thanne take gar
lyke and herbes and choppe theym small and putte
them in the brothe do thereto whyte greyn and gobe
pouders and berguys and colour it with saffron &
salt it and serue it.

¶ For to make soupes dozey.

¶ To make soupes dozey/ take blanchet almon
des and bray theym in a moxter and bynne them
bp and boyle them with wyne and rempre it with
wyne and salt/ than tost whyte byde/ and lay it in
dishes and enbayne it with wyne and laye it in the
mete/ and serue it/ and flopphe it with sugar/ and
gynger.

¶ For to make gruel dalmonde.

¶ To make Gruel dalmonde/ take unblanchet
almondes & bray theym put thereto oremele & gryn
de theym together and bealwe it with water & boyle
it and colour it with saffron & salt it and serue it.

¶ For to make joyntes dalmonde

¶ To make Joyntes dalmonde/ take herbes and

make them and boyle them / and grinde them
then grinde hablached almondes and bo therte
herbe the boyle with the mylke togeder / call thre
finger and salt and serue it.

¶ For to make catwell dalmont.

¶ To make catwell dalmont. take hablanchet
almondes and boyle them and dralve them with
wyne do therto powder of gypper and sugar a boyle
all togeder colour it with a saffron salt it and ser
ue it forth.

¶ To make catwell dalmont. take hablanchet
almondes and boyle them and dralve them with
wyne do therto powder of gypper and sugar a boyle
all togeder colour it with a saffron salt it and ser
ue it forth.

¶ To make catwell dalmont. take hablanchet
almondes and boyle them and dralve them with
wyne do therto powder of gypper and sugar a boyle
all togeder colour it with a saffron salt it and ser
ue it forth.

¶ For to make ryle.

¶ To make ryle. take ryle and pyett and gyper
de and temp it with almonde mylke / dralve
it throughe a strepner than boyle it a season it with
suger a salt it with styed almondes a serue it.

¶ For to make Catwell dalmont.

¶ To make catwell dalmont. take hablanchet
almondes and boyle them and dralve them with
wyne do therto powder of gypper and sugar a boyle
all togeder colour it with a saffron salt it and ser
ue it forth.

¶ For to make ryle.

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it throughe a strepner than boyle it a season it with
suger a salt it with styed almondes a serue it.

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it throughe a strepner than boyle it a season it with
suger a salt it with styed almondes a serue it.

¶ For to make ryle.

¶ To make ryle. take ryle and pyett and gyper
de and temp it with almonde mylke / dralve
it throughe a strepner than boyle it a season it with
suger a salt it with styed almondes a serue it.

to make a pottage of oysters take a perboyle pouz
oysters & take theym by and kepe the brothe & chop
them on a boide & bray them in a morter & put them
in the pottage & add a penyng of the same almonde myl
beate & sepe it with salt & serve it.

¶ To make pottage of oysters.

¶ To make pottage of oysters take a perboyle pouz
oysters & take theym by and kepe the brothe & chop
them on a boide & bray them in a morter & put them
in the pottage & add a penyng of the same almonde myl
beate & sepe it with salt & serve it.

¶ To make sauce synes.

¶ To make sauce synes take swannes sete & boyle
le them in water with hard yolles of egges & gode
pouder & ten penyngs of salt & when they be
fower clene them & pare them & lay them in dishes
and the sauce thereon with the egges & serve it.

¶ To make composte.

¶ To make composte take cheeryns & helve theym
smale: than take sage berryes leches & other herbes
and washe them & brake them thorough your handes
than take a penyng of holly & some of the herbes

and put it in the pottage & sepe it with salt & serve it
put thereto a penyng of gode myl beate & sepe it
with salt & serve it.

¶ To make blanke manger of sylle.

¶ To make blanke manger of sylle take a penyng
of sylle and sepe it with salt & serve it
do thereto almonde myl beate & sepe it
or lampyre & sepe it all together & serve it.

¶ To make moztus of sylle.

¶ To make moztus of sylle take twelkes of the
sylle to lorne and the leuer & sepe the moztus than take
peper ale & byde and tempere theym with the brothe
and sepe it all together and serve it.

¶ To make pelle de almondes.

¶ To make pelle de almondes take boyletressene
and washe theym and sepe the myl beate & sepe it
when they be clene cast them in the pottage & cover it
that no brothe come oute & put almonde myl beate
thereto and boyle it & put to floure of sylle and salt it
and colour it with saffron and serve it.

¶ To make a Coles.

If thou wilt make the blynde of a cow or
horse or any other beast a good sight thou shalt
do thus. Take a small piece of a cotton and take
out the bones and geynde it in to the blynde & drawe
it through a streyner and serue it furth.

For to make gruelle de porke.

To make gruelle de porke take the blynde of
a cow or a geynde it small with yolke of egges and
sette it on the fyre to boyle put thereto wythe grece &
lette it not sette lest ye mysse and colour it with saf-
fron and serue it with powder douce calte thereon at
the dysseour.

For to make cony in cely.

To make cony in cely smyte conys in smale pe-
ces & seth them in gode broth do therto mynecde ony
ons & grece and seth it in gode brothe & drawe a ly-
re of blode & brothe byde somdele soure and seson
it with vynegre and sale it and cast on powder dou-
ce and serue it furth.

For to make hayres in cely.

To make hayres in cely perboyle yout hayre
and larde hit than rost hit and frye hit in grece doo
therto peper and onyons & helve them in smalle and

grynde them & coloure them with redde & seth
the hayre in a chargroue & put on the cely & seth it

For to make hayres in cely.

To make hayres in cely choppe yout hayre in
smale gobettis & seth hit in hit owne blode thanne
grynde peper ale and lard & seth it with
the same brothe boyle it salt it and serue.

For to make hayres in cely.

To make hayres in cely take and choppe
yout hayre in gobettis & seth hit in gode broth
& in hit owne blode and to hane it is loden drawe
it throughte a streyner thanne drawe it throughte
ke and tempe it with the same broth do therto ony
ons perboyled and seth it in smale and put it
in the pot do therto vynegre and salt and serue it.

For to make hayres in cely.

To make hayres in cely take yout hayre
le yout hayre in gode broth than kele hit and storn
ge it. egges and cast thereto & seth it & take obles of
wax and close them in bylles and salt the salt
and poure it on the mite and serue it furth.

¶ For to make hennes in byurt.

¶ To make hennes in byurt / take and leth your hennes with fresh peybe / than grynde peper bynde / & coumyne & sealon it with the henne brothe boyle it & colour it with saffron & salt it & serue it.

¶ For to make chekyns in brothe.

¶ To make chekyns in brothe. take and scald your chekyns clene than take perelye sage grapes & other herbes and stuffe the chekyns / than sette theym in goode brothe that they may sone be boyled / colour it with saffron & cast on powders & serue it.

¶ For to make chekyns in cabovelle.

¶ To make chekyns in cabovell / take & sette your chekyns in goode brothe / than take polles of egges & alaye it with the brothe than cast therto sugar cassell gynger saffron & salt and sette it on the fyre and serue it with withoute boylinge / than lay your chekyns in dishes & poze on the caudal aboute & serue it.

¶ For to boyle felande oꝝ partriche.

¶ To boyle felande oꝝ partriche / take goode brothe and therin do your felande oꝝ partriche / put therto also flour / peper and canelle & a goode quantyte and

boyle it and serue it forth with powder domet.

¶ For to make Ro in seide.

¶ To make Ro in seide / pyke it clene & helve it and drye it & put it in a pottle and cast therto wyne peros lꝝ sage and ylope do therto goode powders & colour it with sandyes & blobe and serue it.

¶ For to make hennes in graue.

¶ To make hennes in graue / take hennes & rost them than helve the smal & fry them & do therto wyne oꝝ wynegre & pep & grynde it wth the hennes & lyre it wth yolkes of egges & colour it wth saffron & salte it & serue it.

¶ For to make capons in couers.

¶ To make capons in couers / boyle your capon & helve it smal than grynde peper and brede & tempze it with the capon / than take wyte of egges harde boden and helve them smal and do therto / than boyle the capon & colour it with saffron and lay polles of egges hole in the dysh & serue it.

¶ For to make hennes in gancelle.

¶ To make hennes in gancelle / take and rost your hennes & take gartpke & blende it wth mylke & put it

In a panne and helpe thy herse and doo thereto mix
mele your herse with yolkes of egges & colour it
with saffron and lette it boyle and serue it.

¶ For to make lampraye in bruet.

¶ To make lamprayes in bruet. sealebe your lamp
raye than rost hym on a gredyon and grynde per
per and saffron and sethe it with ale and put peper
in the lampraye and serue it.

¶ For to make lampraye in galentyne.

¶ To make lampraye in galentyne. take and lette
your lampraye blode at the nauell than rost hym &
lay hym hole in the plater & serue hym with galen
tyne suger canell and galyngale.

¶ For to make tenche in graue.

¶ To make tenche in graue. take and splatte your
tenche and sethe it with myed brede & alape it with
peper grounde & saffron and tempre it with the ten
che brothe than lay the tenche in a plater and pou
re on the graue and serue it.

¶ For to make Chalvdweyne de boyse.

¶ To make chalvdweyne de boyse. take final uots

myrnelles as ye haue of almondes & fyre them in a
se the thepynge almondes & fyre them in a
maces pruynes than fyre northmyrnelles and colour
them with saffron & seale them.

¶ For to make capon in cassolont.

¶ To make capon in cassolont. seale your capon the
ur than open the skyn behynde the hede & shew it
with a pen & sayle the skyn than take poches henes
fleshy yolkes of egge & gode pouders make a serfor
therof & sera the skyn & poyle it & raise the capon &
larde it of almonde mylke & amydon make a batter
& colour it wth saffron & serue it as it riseth & set
ue it.

¶ Mamone.

¶ To make mamone. take whyte wyne & piéce of
suger & put them in a pottre than bray the brauere of
bill. capons to a galon of oyle doo thereto a quarte of
hony & a pounde of poudre of gynn. & galyngale &
cancell & cast thereto and sethe it & serue it.

¶ For to make longede beef.

¶ To make longe de beef. take ore tonges & shaue
them & seth them & brode them wth clothes galasere
than larde the & enbayne the wth yolkes of egges as
it riseth than take blode & sethe it wth fyre the byothe

of beef & bray it in a mortar put thereto layre grece &
that it be gode spyce & bray the longe for the sauce
theron.

¶ For to make Rape of sylbe.

¶ To make rape of sylbe/ take lices trenchers or
other sylbe & frye them in oyle/ than take rayfyns ca
nell & crustes of bryde & braye them in a mortar & tye
pe them with wyne than braye it throughe a stry
ner & colour it with saffron & cast in clothes mace &
quybyes & boyle them well & lay the sylly in a pla
ter and poure on the rope and serue it.

¶ For to make a fygge.

¶ To make a fygge/ take fygges & boyle theym in
wyne & bray them in a mortar put thereto bryde boy
led in wyne and other gode spyce & put in hole ray
fyns & flopplye it with poungarnat & serue it.

¶ For to make pomes moled.

¶ Pomes moled/ take ryle & bray them & boyle the
with almonde mylk/ than take almondes & there
them small & doo them in after the boylunge & cast
in suger & gode pouders & colour it with saffron &
brylle it in bylles and serue it.

¶ For to make pygges harted.

¶ To make pygges harted/ take an Euyng egg
and floure togeder/ put thereto poudre of peper and
use it as thou wilt/ and salt it. and bray it with
safron & put it in the pygges belly & cast bym & ser
ue bym forth.

¶ For to make fraunt beuicle.

¶ To make fraunt beuicle/ take & styngge egges
and creine togeder put in yed bache thereto & poudre
of peper and saffron/ than use wyne & there floure &
fylle the bagge and solme it fast and cast it on a gre
dyron and serue it forth.

¶ For to make Bours.

¶ To make bours. take peper and beef and grinde
them togeder with ale and sethe them with ale and
salt/ and fro Spheynast ryll gode rye then thys
mete woll serue dyner and souper.

¶ For to make pomes.

¶ To make pomes. take pothe and grinde it rawe
and tempre it with styngge eggys cast thereto pou
dre to make it on a ball than cast it into boylunge wa
ter to harden than take it by a endour. it with yolk
of egges & with a feder & the succ of herbes ye maye
make it grene or rede wheder ye woll/ and serue it.

¶ To make haddettes on fische dayes:

¶ To make haddettes on fische dayes: take figges and queneberns hole capryns than take dais & almondes and ryue them & roll them upon a faine broch & endore them with yolkes of egges & serue them

¶ For to bake a lompaye.

¶ To bake a lompaye: take a lompaye & scalde hym than reue your collyer than take mynced onyons & poud of pep & cloves & mace & rayces & hole dais than rolle your lompay in the collyer & put therto gode spices & red wyne & colour it wth saffron & close it wth & make a tobyet in the ad & let it in the oven to bake and fede it wth red wyne and lay a past ther on and serue it wth.

¶ For to make an appelmose.

¶ To make an appelmose: take apples and sethe them & late them keletan flet the in an heryn syffe & upon fische dayes take almonde mylke & oyle olyue and do therto. **¶ Also** upon fische dayes take the bruche of fische fally & whyte lizer & broth grece and put it a pot and sethe it & colour it wth saffron and cast thereon poudre and serue it.

¶ For to make charlet.

¶ To make charlet: take charlet & cutte it in chopps & make a fymur therof & make a fymur and cast therto fymur mylke and wth a litle of saffron and lette them fure.

¶ For to make cratons.

¶ To make cratons: take the ome & tie them quate tein & boyle them than grende peper byte & comyne & tempit it wth mylke & therm boyle poute the byns than take mayne flour & the wyppes of egges & boyle & fymur them wth wyppes & make a good water than take laye wth & put it in a yessel & call in the batter & fyme it wth it bein many and serue it fure as fymur fure.

¶ For to make haddocke in ceuy.

¶ To make haddocke in ceuy: take an haddocke & boyle hym than rolle hym on a gredyon than take hyspe peper & ale and boyle them & colour it wth saffron than fye on yons in oyle and fye them all togydce than lay your haddocke in a plater and putte on your ceuy and serue it fure.

¶ For to make a tenche in gely.

¶ To make a tenche in gely: take recde wyne and put it in a panne than take your tenche and scalde

Syr Harmauise Constable
Syr John Danyll
Syr William Gasterne
Syr John Hulle
Syr Henry Heydon
Syr William Bakyl
Syr Robert Wighton
Syr William Shott
Syr Hugh Conlax
Syr John Weynsfide
Syr Henry Sparney
Syr Richard Letwys
Syr John Mundell
Syr Edmonde Arhundell
Syr Percs Eggerme
Syr Thomas Wreft
Syr John Wadon
Syr Whylp Calthrope
Syr Robert Brandon
Syr Thomas Worele
Syr George Uect
Syr Robert Tyrell
Syr Roger Wentworth
Syr John Ferrers
Syr John Rotherham
Syr John Audley of Abuff
Syr Thomas Bryan
Syr Edward Ratbley
Syr John Wreny
Syr John dygby

Syr Robert Clyn
Syr Henry Wyloughby
Syr Edward Scrope
Syr John Wyncfelde
Syr Robert Wapton
Syr Thomas Wode
The lordes other
knighes and squires that shal come with
the lordes spiritual and temporal to the

The ladyes that shal receiue the prisoners
at Hampton and conuey them to London

Countesses

The duchesse of Norfolk

My lady of Kent

My lady Duncu

Baronesses

My lady Grey wyfe to the son of my lord
of Kent

My lady of Burghyne

My lady of Serintmonde

My lady Jys warph thalder

My lady Sutton

My lady Dacre of the towne

My lady Jys warph the ponger

My lady Ware

Knyghtes wyues

My lady Suche


My lady Grey

My lady Wyllfoude


My lady Rother

[illegible][illegible]


¶ For to make bert sauce:

¶ To make bert sauce / take percelly and myntes and so
rell and cyues and sauce alone / than take bryde stypped
in bynegre or in wyne and salte and than grynde them
and tempre them by and serue them forth. 


¶ For to make sauce alyper for roasted beef.

¶ To make sauce alyper for roasted beef / take brotome
bryde and stype it in bynegre and toost it / and strayne
and stampe garlyke and caste therto and pouder of pe-
per and salte / and boyle it a lytell and serue it. 

¶ For to make garbage.

¶ To make garbage / take the hced of the garbage the
lyuer the gysserne the fete and the wynges and wasche
them and put them in a pottle / caste therto broth of beef
pouder of peper clowes and maces percelly sage mynced
than stype bryde in the same brothe and cast therto pou-
der of gyger bynegre saffron and salte and serue it 

¶ For to make muskles in shelles.

¶ To make muskles in shelles / take a pyke theym &
wasche theym and caste theym in to the pot / and caste
therto mynced onyons wyne and bynegre / and whan
they gaue take them by and serue them. 

¶ For to make muskles in brothe.

¶ To make muskles in broth / boyle your muskles / & ta-
ke out the fysshe from the shelles whan they be soden &
strayne them in the brothe / & let it on the fyre agayne &
strayne bryde with the same broth & cast therto mynced
onyons salte wyne & pouder of peper & let it boyle & cast
therto muskles with pouders and saffron and serue it.

¶ For to make Pyke in brasy.

¶ To make Pyke in brasy / take a pyke & rost hym than
take almondes and brase them and tempre them with

wyne and strayne them in to a yessel / & mynce onyons
small and clowes / & caste therto suger canell peper gyng
ger bynegre and salte / & lette it boyle and serue it forth.

Cfor to make Cony Malarde oz henne in ceup.

To make Cony Malarde oz henne in ceup / take whi
che ye wyll & rost them tyll they be almost ynoughe / oz
els chop them & frye them in freshe grease & frye mynced
onyons & put them in a pottle cast therto freshe broth &
wyne clowes maces & pouder of peper & drawe it wth by
negre / & whan it hath well boyled cast y^e lycour therto &
pouder of gynger & bynegre season it wth salte & serue it.

Cfor to make pyke in galentyne.

To make pyke in galentyne / boyle your pyke in good
saue / than loke that ye couche hym in a vessel that ye
may care hym and ye wyll / and whan he is colde take
brede and stype it in wyne and bynegre and cast therto
canell and drawe it in to a pottle / and doo therto peper
salte and onyons fryed in oyle and saunders & let it boyle
a lytell / and poure it on the pyke all hole and serue it.

Cfor to make pyke in soppes.

To make pyke in soppes / take your pyke and boyle
hym with rosmary tyme and percel / and make a shaw
pe saue with wyne water ale and salte / than take the
refet and choppe it small and boyle it in wyne and was
ter / putte therto clowes maces gynger synemou dates
mynced reysyns of corans and suger / than cutte whyte
brede and laye it in a plater and lay the pyke a boue and
caste thereon the refet with the fattest of the brothe that
the pyke is soden in and serue it.

Cfor to make Tenche in ceup.

To make tenche in ceup / take & choppe your tenche
in small gobettes and frye them and drawe them wth